



Hainle Vineyards - 2004 Riesling Icewine



Icewine (or Eiswein) is a German tradition, which started about 200 years ago. The Hainle family made the first Icewine in Canada in 1973, and has made it every year since, with three exceptions, 1998, 1999 and 2002. Icewine is so named because it is made from grapes which are left on the vines until the first deep frost (at least -8°C) of the year. The grapes must be picked, crushed and pressed while still frozen. The grapes, having been left on the vine for longer than the usual harvest, are very sweet. Only the water in the juice freezes, and all that comes out of the press is a very sweet, concentrated juice, in very small volume. Left behind in the press are the skins and a block of ice.

In 2004, Riesling grapes were used for our Icewine along with 15% Traminer grapes (for added complexity). The grapes were picked on December 12, 2004 in our own Peachland vineyards, at -19 degrees C. No insecticides, herbicides or synthetic fertilizers are used in the vineyard, and the only spray used is elemental sulphur to control powdery mildew and soap to control leafhoppers. The sugar content of the grapes at harvest was 50.0% (grapes for regular table wines are usually picked at between 19 and 22% sugar). The grapes were affected by botrytis or "noble rot." These grapes yielded enough juice to produce about 250 cases (200 ml) of wine.

The wine was fermented in glass containers with *Saccharomyces Bayanus* champagne yeast, which has high tolerance for sugar and alcohol. No sulfite was added before or during fermentation. The juice was allowed to fully ferment at normal cellar temperatures; fermentation took about 4 months.

The 2004 vintage has 105 g/l of residual sugar (a 10 on the sweetness scale), and contains 12.9% alcohol. The wine has a golden straw colour, aromas of candied sugar and apricots, and a lively acidity (11 g/l). The finish is very long and intense, revealing deeper fruit tones and hints of nuttiness. It is best enjoyed in small servings on its own, or matched with fruit, nut or cheese-based desserts which are not overwhelmingly sweet. Try it with baked brie with a drizzle of honey glaze or a caramelized nut tarte.
CSPC: 62486201045

Harvest	December 12 2004
Avg.sugar	50.0
Bottling	September 08, 2005
Cases	250
Alc/Vol	12.9 %
Residual sugar	99.9 g/l
Acid	11.0 g/l
Cellar Potential	50 yrs