



Hainle Vineyards - 1993 Riesling Icewine

Heritage Vintage Icewine



1993 HERITAGE RELEASE ICEWINE

Icewine (or Eiswein) is a German tradition, which started approximately 200 years ago. The Hainle family made the first Icewine in Canada in 1973 on a hobby scale, and the first commercially released Icewine in 1978. Hainle Vineyards has made it every year since, with three exceptions, 1998, 1999 and 2002. Icewine is so named because it needs to be a product made from grapes naturally frozen on the vine. For added clarity, we support “naturally frozen on the vine” to mean the grape clusters are left hanging on the vine with no human or mechanical intervention until frozen to at least -8 C. This definition reflects common practice in Canada and in countries such as Germany and Austria that also produce authentic Icewine. The grapes must be picked, crushed and pressed while still frozen and having been left on the vine longer than the usual harvest they are very sweet. Only the water in the juice freezes, so all that comes out of the press is a very small volume of incredibly sweet, concentrated juice. Left behind in the press are the skins and a block of ice.

Today Canada is supplying 97% of the world markets ice wine.

Early in the morning of December 28th 1993, at -17°C, Walter Hainle along with family and friends picked, crushed and pressed 1.5 ton of Okanagan Riesling grapes for this Icewine. The result was 225 litres of concentrated, intensely sweet juice, with 37% sugar. Over the next 6 months the wine fermented to 11.3% residual sugar. The wine was left to age in the winery's cellars for 10 years, which resulted in prominent caramel, honey and nutty characteristics, with many layers of complexity.

The wine was fermented in glass containers with a mixture of wild yeast and *Saccharomyces Bayanus* champagne yeast, which has high tolerance for sugar and alcohol. No sulphites were added before or during fermentation. The juice was allowed to fully ferment at normal cellar temperatures; fermentation took 7 months. The final alcohol content rests at 10.1%.

A total of only 600 bottles containing 200ml were released in December 2003. Only 250 bottles remain as of July 1st 2011

CSPC 62486201939

Harvest	December 28 1993 at -17 Celsius
Avg.sugar	37%
Bottling	Dec 20 2003
Cases	50
Alc/Vol	10.1 %
Residual sugar	99.9 g/l
Acid	9.4 g/l
Cellar Potential	+50 years