



## Hainle Vineyards - 1983 Okanagan Riesling Icewine

### Heritage Vintage Icewine



#### 1983 HERITAGE RELEASE ICEWINE

If we wouldn't have released our first ice wine in 1978, this wine would still be Canada's first ice wine made at the time.

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 is made from grapes 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 and having been left on the vine longer than the usual harvest, are very sweet. Only the water in the juice freezes, so all that comes out of the press is a minute 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.

Harvest	December 03 1983 at -11 Celsius
Avg.sugar	37%
Bottling	June 14 2002
Cases	83
Alc/Vol	11.6 %
Residual sugar	99.9 g/l
Acid	9.5 g/l
Cellar Potential	100 years+

Early in the morning of December 3rd 1983, at -11°C, Walter and Tilman Hainle along with family and friends picked, crushed and pressed 1 ton of Okanagan Riesling grapes for this Icewine. The result was 220 litres of concentrated, intensely sweet juice, with 37% sugar. Over the next 6 months the wine fermented to 13% residual sugar. The wine was left to age in the winery's cellars for 19 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 5 months. The final alcohol content rests at 11.6%.

A total of only 1,000 bottles containing 200ml were released in December 2002.

CSPC: 62486201830