

## Pillitteri Estates Carretto Vidal Icewine (20cl) 2015

Niagara-on-the-Lake VQA • Canada



From one of the top names in Canadian winemaking, this exquisite ice wine combines the class of Sauternes, the fruitiness of an Aussie 'sticky' and the finesse of its great German counterparts. A must try for all fans of truly great dessert wine.



*The most delicious dessert wine we had – this was the clear winner with our 14 guests*

Online Review for 2013



What exactly is ice wine? Very few places in the world are capable of making it in the traditional manner due to the specific climate conditions required, but Gary Pillitteri's estate in Ontario is one of them. The grapes are left on the vine until the first 'big freeze' hits,



then the grapes are harvested and crushed. The ice, mainly made up of water, is discarded and what is left is a very sugar-rich grape nectar which is fermented into wine. Ice wine is a rarity not least because it takes ten times as many grapes to make compared to ordinary dry table wine. The wine's natural acidity provides a wonderfully striking counterpoint to the luscious sweet fruit character of this spectacular stickie. Enjoy it with cheesecake or key lime pie.



*Naturally frozen grapes provide the delicious sweetness of this rare and precious Canadian ice wine*

### WINEFILE

<b>STYLE</b>	Rich and flavoursome, lusciously sweet
<b>GRAPE</b>	Vidal 100%
<b>COLOUR</b>	Delicate golden amber colour
<b>AROMA</b>	Lychee, dried apricot, mango and pear aromas
<b>TASTE</b>	Full bodied, with honeyed apricot, lychee and fig flavours
<b>DRINK BY</b>	End 2018
<b>ALCOHOL</b>	10.5%