

Midnight Frost Vidal Icewine

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.

What a sweetie! Divine sweetness, intensity, complexity, length, underscored by brilliant freshness

*Clare Tooley
Wine Expert*

Since the Pillitteri estate opened in 1993, they've won over a 1000 international awards. In particular, they've won Golds for their Icewines, including their first vintage, 1988. The family are of Sicilian origin - Gary and his dad came to Canada in 1948 and, once settled, the rest of the clan followed. Gary married another Sicilian, raising the family in Niagara-on-the-Lake. Starting as fruit farmers, in 1988 they experimented with making wine. Today they are undoubtedly the most successful in the region. This precious ice wine uses Canada's most important grape, Vidal. Only when temperatures reach -8° can they harvest the frozen berries. The tiny amount of juice is amazingly sweet, with searing freshness too. Ideal in this dessert wine!



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

WINEFILE

STYLE	White - Luscious
GRAPE	Vidal 100%
COLOUR	Golden
AROMA	Candied orange peel, apricot, peach, floral hints
TASTE	Mouthcoating lychee, pineapple, honeyed peach with brilliant freshness
DRINK BY	End 2025
ALCOHOL	11%