

'Oak Aged' Icewine 2005

VQA NIAGARA PENINSULA



WINE MAKING

- Selected lots of grapes with higher brix levels are reserved for the *Andrew Peller Signature Series* line of Icewines, therefore increasing the concentration, intensity and balance of the resulting Icewine
- Naturally frozen Vidal grapes are hand harvested at -11°C to -13°C
- Pressed frozen, releasing only one drop of pure extract from each grape
- Fermentation is performed at a cool temperature to retain fruit concentration, then aged in older French oak barrels for three months for added complexity

FLAVOUR PROFILE

- Brilliant gold colour with an aromatic bouquet of apricot, pineapple, floral honey, quince, star-fruit and cardamom spice
- A luscious mouth-feel with intense flavours of sweet lemons, tangerines, pineapple, juicy pears and peaches
- Lemons, oranges and tangerines linger through on the finish
- The amazing concentration of acidity softens the sweetness of the wine and leaves a cool refreshing finish

WINE ANALYSIS

- Yield: 165 litres / tonne
- Harvest: December 12 to 14, 2005
- Brix: 39°
- Sweetness Level: (22) 218 g/l, Sweet
- Alcohol: 11.5%
- Total Acidity: 13.7 g/l
- PID# (200ml): 1027402
- PID# (375ml): 1027390
- UPC# (200ml): 0 48162 00687 4
- UPC# (375ml): 0 48162 00685 0
- Price (200ml): \$33.00
- Price (375ml): \$60.00

SERVING SUGGESTIONS

- Serve chilled at 8 - 10°C in small white wine glasses, 1 to 2 oz per person
- Enjoy before a meal chilled with your favourite vodka and a couple of frozen grapes for an amazing Icewine Martini
- Enjoy during a meal with paté or foie gras, or as a wonderful companion to spicy Asian cuisine or Indian curries
- Enjoy after a meal with fruit based desserts with apricots, pears and tropical fruit. Also enjoy with soft, blue veined cheese, creamy brie or aged cheddars
- Best enjoyed through 2012

CRITICAL ACCLAIM

- Gold Medal – Concours Mondial, Brussels Belgium 2007
- Gold Medal – Korea Wine Challenge 2008
- Silver Medal – Monde Selection, Brussels Belgium 2007
- Silver Medal – International Wine and Spirit Competition, UK 2007
- Silver Medal – Dallas Morning News Wine Competition 2008

April 2008

Peller Estates Winery
290 John Street East, Niagara-on-the-Lake, Ontario, Canada L0S 1J0
Phone: 1-888-267-8687 or www.peller.com

