

2023 RIESLING ICEWINE | VQA Niagara Peninsula | Estate Grown

\$54.95 • 375 ml • 12 bt/cs • Sweet



ABOUT THIS WINE

This wine originates from our Estate vineyards in the western stretches of the Niagara Peninsula, where onshore breezes from nearby Lake Ontario slowly desiccate Riesling grapes in late autumn. Further concentrated as they freeze on the vine with the onset of winter, these clusters yield a golden nectar with an impeccable balance of sweetness and acidity.

VINTAGE

A long, temperate season with broad diurnal temperature shifts. Riesling ripened late, hanging in tact until mid-January for late harvest and ice wine. The wines are racy and expressive with long-term ageability.

COMPOSITION

Variety 100% Riesling
Estate Grown 100%

ORIGIN

Appellation Niagara Peninsula
Sites Tufford Road, Cave Spring Vineyard

TOPOGRAPHY

Elevation 80–155 m (260–510 ft) **Slope/Exposure** 2–6% / NNW

SOIL

Lincoln Lakeshore Silt loam lake deposits derived from Queenston shale bedrock. **Beamsville Bench** Stony clay loam till rich in Niagara Escarpment dolostone, shale, sandstone and limestone.

VITICULTURE

Trellis 2-cane Pendelbogen **Density** 1,225/ac (3,025/ha)
Clone 21 **Avg Vine Age** 28 years

HARVEST DATA

Dates Jan 16–18, 2024 **Sugar** 39.1° Brix
Titrateable Acidity 9.6 g/L **pH** 3.02
Yield 10 hl/ha

VINIFICATION

Frozen grapes were selectively harvested at night at –8 to –12°C (18 to 10 F); 4-week fermentation in stainless steel using selected yeast.

BOTTLING DATA

Date May 2024 **Alc/Vol** 12.0%
Residual Sugar 220 g/L **Titrateable Acidity** 10.5 g/L
pH 3.08 **Production** 1,945 cs

SENSORY PROFILE

Colour Deep gold. **Nose** Intense aromas of ripe pear, apricot, caramel and cinnamon stick; nuances of candied orange, comb honey, lemonade and fresh custard. **Palate** Sweet and light bodied; luscious up front with piquant acidity and dried papaya fruit; the acids build in the middle, melding with rich, luxurious flavours of spiced pear, preserved peach, white raisin and lemon marmalade; a penetrating streak of salinity brightens the wine, tapering into a clean, vivid finish of passion fruit, lime and pineapple, tinged with notes of dried dates, clove and crème brûlée.

AGEABILITY

Prime drinking 2026–2036; will develop and hold through at least 2045.

FOOD PAIRINGS

Starters Onion confit tartlet, lobster terrine, liver pâté. **After Dinner** Crème brûlée, mince pie, panforte, biscotti, candied nuts and dried fruit.

AVAILABILITY

Ontario Winery, Vintages Essentials • 447441

REVIEWS & ACCOLADES

WINEENTHUSIAST

96 Pts 100 Best Wines of 2025 | #50

The Enthusiast 100: The Best Wines of 2025

Every year, our reviewers blind-taste 25,000 wines from around the world in search of those rare bottles that stop us in our tracks. The result is The Enthusiast 100 list... Think of it as an all-star roster of bottles that over-deliver, surprise, and remind us why we fell in love with wine.

... golden aromas of yellow apples and juniper brush up against the earthy mineral scent of a high-desert rain. This is a thick, viscous texture to revel in before surrendering to flavours like lemon, orange marmalade and brioche slathered with clover honey ... a ripping good icewine.

– Michael Alberty (12/25)

Wine Spectator

95 Pts

Dried apricot, black currant, violet and grapefruit flavours are backed by bracing acidity in this racy, ethereal dessert wine. Pure and lingers with fruit and mineral notes. Shows superb harmony and length. Drink now through 2038.

– Bruce Sanderson (03/25)

THE GLOBE AND MAIL

95 Pts

A beautiful, sweet expression of the Riesling grape from one of Niagara's top specialist producers, this comes from the Pennachetti family's namesake vineyard as well as vines located closer to Lake Ontario. The balanced and penetrating flavour suggests a mix of pear and apricot with passion fruit, pineapple and honey notes that finish with a clean sweep of acidity ... Drink now to 2045.

– Christopher Waters (12/25)



94 Pts

Canada, Ontario: Cave Spring Vineyard

Picked in mid-January 2024, it boasts penetrating, intense aromas of honey, dried apricot and candied pear, with hints of orange blossom and bergamot. Medium to full-bodied, it's a potent sticky yet one that's mostly balanced by bright acids on the sweet, lingering finish.... it's a terrific value in high-quality sweet wine.

– Joe Czerwinski (04/25)

Vintage Assessments

94 Pts Recommended

... a bright medium straw colour. Intense, vibrant, slightly spicy, honeyed, ripe, apricot jam nose with some caramel and citrusy Seville orange marmalade notes. Sweet, medium bodied, nicely textured, rich, ripe, slightly spicy, honeyed, baked ripe honeycrisp apple flavours with a lingering, harmonious, creamy albeit very bright, ripe pear and Seville orange marmalade tinged, *crème brûlée* finish. This beautifully balanced icewine... will improve and gain complexity with another decade of ageing.

– Michael Vaughan (11/24)