
PELLER ESTATES
ICEWINE



FROM A BREATHTAKING WINTER,
COMES A MAGICAL WINE.

PELLER ESTATES ICEWINE:

A rare dessert wine produced from the juice of naturally frozen grapes that have been picked in the middle of a cold Canadian winter.

A SPECIAL PLACE: Canada's Niagara Peninsula is the only place in the world where every single year: the summers are so warm we can grow fine wine grapes but the winters are cold enough to make Icewine (but never so cold that the vines do not survive)



AUTHENTIC ICEWINE: For Peller Estates Icewine, the temperatures must be -10°C or colder, grapes must be frozen on the vine and hand picked in the middle of the night. The frozen grapes are pressed immediately after picking, yielding just one drop of intensely flavourful juice per grape.

ICEWINE IS FAR DIFFERENT THAN ANY OTHER DESSERT WINE: it has fresher aromas, a bracing acidity, is more intense and concentrated than any other dessert wine – we harvest at 40 brix.

THE SIGNATURE of a great Icewine is the balancing tension between sweetness and acidity.

OVER 45 YEARS AGO, Andrew Peller planted the roots of a dream, which he passed along to his son Joseph and his grandson John.

AWARD WINNING ICEWINES: Our Icewines have been awarded trophies and Gold Medals in the world's greatest wine



competitions including: *Concours Mondial de Brussels, Monde Selections, International Wine Challenge, International Austrian Wine Challenge* and the *American Wine Society*.

ENJOYING ICEWINE: Icewine can be luxuriously sipped at any time, in small-bowled stemware in 1 to 2 oz servings. It can be enjoyed on its own as a luxurious aperitif, during a meal as the perfect match with foie gras, spicy foods and sharp cheeses. Serve it as a dessert, or with a dessert or in lieu of spirits.



	VIDAL	RIESLING	CABERNET FRANC	OAK AGED
Aroma	Lemon marmalade, caramelized oranges, peaches and a touch of honey.	Fresh and sweet lemon marmalade, layers of tangerine, ripe guava and finally, notes of sweet floral scents.	Boldness of ripe red berries, complex notes of spice and sweetness of rhubarb.	Ripe peach jam, layers of sweet and fresh tropical fruit, honey and hints of white pepper.
Tasting Profile	Intense flavours of honey, lemon, star fruit, quince and brown sugar. Sweet citrus and star fruit linger on the finish.	The flavours begin with sweet honey, ripe Bartlett pears and sensations of candied lemon peel on the long fresh finish.	Luscious red berries, delicate yet complex spice and rhubarb with the freshness of limes on the lingering finish.	Exotic flavours of pineapple, apricot, floral honey, oranges and cardamom spice. Fresh lemon drops and spicy oak harmonize on the long finish.
Food Pairing	Soft cheeses, or spicy cuisine.	Pâté or foie gras, cheeses and spicy cuisine.	Red fruit based desserts and dark chocolate.	Fruit based desserts, crème caramel and soft cheeses.

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