

# NK!MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

## RIESLING ICEWINE

2015

VQA OKANAGAN VALLEY

### HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9<sup>th</sup> and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

### WINEMAKING

Harvested January 1<sup>st</sup> 2016 at temperatures that averaged -11C. The grapes achieved 40 brix and were fermented entirely in stainless steel for 45 days.

### TASTING NOTES

Aromas of honey, apricot, apple and lemon lead to flavours of citrus, mango and peach. The sweetness of the palate is balanced by a nice bit of acidity which lends to a clean crisp finish with great length.

### FOOD PAIRING

Pair our QwAM QwMT ("achieving excellence") Riesling Icewine with foie gras, olive tapenade and fresh shucked oysters. Cheese options include Gorgonzola, Roquefort and aged Gruyere

### TECHNICAL NOTES

Alcohol/Volume	9.0 %	Residual Sugar	216 g/L
Dryness	10	Total Acidity	11.84 g/L
pH Level	3.14 pH	Serving Temperature	10-12 °C



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