

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

RIESLING ICEWINE

2016

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Our Nk'Mip Cellars vineyard team harvested 9.72 tonnes – our largest icewine crop ever - on December 8th 2016 at temperatures below -10C. The grapes pressed out at 38 brix, a number that we are quite happy with as we are beginning to favour slightly lower initial sugar levels. The fermentation was clean - we stopped the ferment early at just over 8% alcohol. This helps to balance the slightly lower initial brix level and leaves a nice amount of residual sugar in the finished wine. We are very excited about the final wine and look forward to sharing it upon release.

WINEMAKING

Harvested Dec 8th 2016 at -10C from Inkameep Vineyards we achieved 38 brix which is a number we are quite happy with as an initial sugar reading. We stopped the ferment after 20 days when we hit an alcohol level of just over 8%.

TASTING NOTES

Aromas of peach, mandarin, and honey lead to a rich sweet palate balanced by a nice tight acidity and a long finish.

FOOD PAIRING

Blue cheeses if not too overpowering can be an amazing match for this icewine. This wine also pairs beautifully with spicy and savoury dishes like Asian and Thai cuisine; the fruity sweetness of the icewine softens the spiciness of the food. If pairing with desserts, ensure the icewine is sweeter than the dessert.

TECHNICAL NOTES

Alcohol/Volume3	9 %	Residual Sugar	275 g/L
Dryness	10	Total Acidity	11.4 g/L
pH Level3	3.01 pH	Serving Temperature	10 °C



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