

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

RIESLING ICEWINE

2018

BC VQA OKANAGAN VALLEY

HARVEST REPORT

In the Okanagan, you need to be on your toes when it comes to making icewine. You must take the first opportunity you get as you are never certain that there may be the required conditions later in the year. We harvested 4.39 tonnes on December 7th 2018 as temperatures briefly went down to -13C. It turned out that small window was the only opportunity to harvest as we experienced a mild winter and temperatures didn't get down to those levels again. We pressed out at 38.2 brix - a number that we are happy with as a starting point as we are beginning to favour slightly lower initial sugar levels. The fermentation was clean and we stopped the ferment early (just over 8% alcohol) to balance the slightly lower brix level and leave a nice amount of residual sugar in the finished wine. We are thrilled with the final wine and can't wait to share it.

WINEMAKING

We harvested on December 7th 2019 at -13C and this small window was the best opportunity all year for harvest. The fermentation was clean and we stopped the ferment early (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. Overall we are very happy with the final wine and look forward to sharing it upon release.

TASTING NOTES

Aromas and flavours of peach, lime zest, ripe pineapple and baked apple pie lead to a juicy, ripe fruit finish.

FOOD PAIRING

As an aperitif with cheese or salty hors d'oeuvres. Also enjoyed as a dessert with fresh fruits, blue cheese, nuts or an unsweetened pear tart.

TECHNICAL NOTES

Alcohol/Volume	8.53 %	Residual Sugar	254 g/L
Dryness	10	Total Acidity	11.8 g/L
pH Level	3.12 pH	Serving Temperature	10 °C



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