



MISSION HILL

Family Estate

2016 RESERVE RIESLING ICEWINE

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2016 harvest lasted 76 days and set records for being our longest harvest ever on record. The weather was 'optimal' with an early start to the season. April and May were warmer than average and bud break was three weeks early. The lack of heat waves in the summer kept sugar levels and phenolic maturity in sync so that ripening progressed slowly and predictably. The berries were firm and had perfectly healthy skins and therefore vivid, deep flavours, great acidity and excellent freshness. The harvest concluded on November 9th, marking an exceptional Okanagan vintage, and producing stunning wines for the 2016 vintage.

WINEMAKER NOTES

Icewine is a labour of love. One has to be patient to wait for the grapes on the vine, and then pick the grapes in below freezing temperatures in the early hours of the morning to ensure they are at their optimum. Our 2016 Reserve Riesling Icewine was sourced from two of our estate vineyards in Kelowna and across the Black Sage Bench in Oliver. Our Black Sage Bench vineyard is diverse, with more than 60 different individual blocks affording us an amazing array of premium quality fruit. The Kelowna vineyard, perched on the brow of Mt. Bourcherie, an inactive volcano, has steep hills and stunning views of the Okanagan Lake.

FLAVOUR PROFILE

Our Reserve Riesling Icewine has bright aromas of vanilla and citrus fruit, with flavours of ripe pear, pineapple and hints of orange peel. The sweetness is offset by mouth-watering acidity. A definite treat for the senses.

VARIETAL | 100% Riesling

APPELLATION | Okanagan Valley BC VQA

ESTATE | Oliver (57%), Kelowna (43%)

HARVESTED | December 8 and 14, 2016

MATURATION | 10% fermented in neutral French oak

SUGAR AT HARVEST | 42.0° Brix

RESIDUAL SUGAR | 260 g/L

ABV | 8.5% **TA** | 11.0 g/L **PH** | 3.16

