

ESPRIT DU VIN

'An occasion for every wine'

Smoke & Gamble

Dry + Ice VAQ



Winemaker's Notes

To create Smoke&Gamble DryIce, ripe bunches of grapes are dried appassimento style in re-purposed tobacco kilns. Long after the temperature has dropped below freezing, the frozen grapes are then pressed. The berries are hard as marbles and any water content in the grape is frozen solid, only the pure grape alcohol, high in sugars and acidity, is released.

Description

Dry+Ice is a blend of Riesling DryIce and late autumn harvested Riesling. Less sweet than a traditional icewine, but with hints of port-like flavours, intensely satisfying. The nose has a Smokey character to it, hits of spice and even some nuttiness. Dry+Ice is a uniquely different offering in the world of wine.

Serving Suggestion

Great dessert wine or just a smooth after dinner drink

Spec Sheet

Vineyard	Niagara, Norfolk
Varietal	Riesling 100%
Appellation	Niagara on the Lake
Vintage	2014
Body	Medium
Alcohol %	14.0%