

# PILLITTERI ESTATE

## 2006 RED LEAF VIDAL ICE WINE

ICEWINE IS PRODUCED WHEN GRAPES ARE LEFT ON THE VINE WELL PAST THE REGULAR HARVEST INTO THE COLD WINTER MONTHS. THESE GRAPES ARE PICKED AT 8 DEGREE CELSIUS OR 18 DEGREES FARENHEIT AND THEN PRESSED WHILE STILL FROZEN. CANADA AND GERMANY ARE MOST FAMOUS FOR THIS DESSERT WINE.

WINE STYLE WHITE SWEET MEDIUM BODIED APPEARANCE DEEP LEMON GOLD  
NOSE HONEY CITRUS APRICOT FLORAL TASTE SWEET VIBRANT ACIDITY MEDIUM  
ALCOHOL BALANCED LUSCIOUS HONEYED.



REFINED ICEWINE THAT SHOWS YOU DON'T NEED TO BE OVERLY SWEET TO SHOW OFF THE STYLE. AROMAS OF MANGO GUAVA HONEYCOMB MARMALADE AND PEACH PIE DOMINATE HERE IT IS SWEET BUT NOT IN THE LEAST CLOYING REMARKABLY BALANCED WINE FOR SIPPING.