

HENRY family estate of PELHAM

2019 VIDAL

SPECIAL SELECT LATE HARVEST

DESCRIPTION

Intense, vibrant lychee fruit with fresh peach aromas and flavours.

WINEMAKER'S NOTES

- Made from Henry of Pelham's estate vineyards in the Short Hills Bench. Yields are low, usually around 45 hL/ha.
- Made from naturally frozen grapes picked at temperatures from -8 to -13°C.
- Fermented and aged in stainless steel.

FOOD MATCHES

As an aperitif with salted nuts, charcuterie, brie, or with fresh fruit or fruit based desserts.

Available in: Ontario, Belgium, UK, Vietnam

LATE HARVEST WINE

Niagara's seasons are delineated; summer has warm days and cool nights and the autumn chill is followed by a quick shift to winter's cold. These are the perfect conditions for producing icewine and Late Harvest wines, and especially so in the Short Hills Bench sub-appellation. In the lead up to winter, the cool autumn prevents the grapes from breaking down as the fruits' flavours evolve and mature on the vine. Harvested when mostly frozen, the grapes come in with just a small amount of juice in liquid form that is super-saturated with natural sugars, acids, and the aromatics of wine. The grapes are typically harvested during the day when they are partially frozen.



GEOGRAPHIC DESIGNATION

VQA Ontario

TECH. INFO

Alc.: 10%
R.S: 136 g/L
T.A: 10.7 g/L

CSPC

395228



SCC

1-07-79376-22551-1

UPC

7-79376-22551-4

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