

# Ziraldo Icewine goes Downunder

Niagara-on the Lake, August , 2010.....I am pleased to announce that we have now made our first shipment of Ziraldo 2007 Riesling Icewine to Australia.

This special wine will be available in Australia and is being imported by West Coast Wine Cellars in Perth West Australia.

The Australian market for unique "stickies" remains a great interest, and when I was last in Australia promoting I was fascinated by the phenomenal interest in Icewine by very knowledgeable Australian consumers. This appeared to be due to the fact that Australia cannot produce Icewine despite being recognized as worldclass producers of a varied and interesting range of fortified wines.

Icewine is made by allowing the Riesling grapes to remain on the vine until Dec/Jan and naturally freeze on the vine at temperatures of -10 Celsius. The concentration of flavours and aromas are assisted by the freezing and thawing process and then the water in the berries is completely frozen , so that the ice crystals remain separate from the juice, acid and flavor components, when the juice is pressed. Quality standards are monitored by VQA regulations that must be adhered to. The resulting Icewine is .....

The 2007 Ziraldo Riesling Icewine will be available for Australian consumers in limited quantities from September 1st 2010

“Donald Ziraldo’s 2007 Riesling Icewine displays strikingly expressive peach, apricot, and honey aromas that carry over onto the palate, with a superb balance of luscious texture and youthful acid backbone. Its impressive length and intensity reminds us how delicious a great Canadian icewine can be. Despite its youth, it is approachable now yet will reward the patient wine lover with added complexities over the next ten to fifteen years. A fitting return for this “retired” icon.” – James Treadwell, Sommelier-Owner, Treadwell Farm-to-Table Cuisine

For additional information visit [www.ziraldo.ca](http://www.ziraldo.ca)

