

# Stoneboat

VINEYARDS



## 2012 VERGLAS ICEWINE

### ESTATE VINEYARDS

Oliver, Lower Black Sage Bench

Home Vineyard:

*Planted 2003-2004*

### WINEMAKING

#### Fermentation:

4 week fermentation in stainless steel

### TECHNICAL INFO

**Price:** \$54.90

**Listing:** Direct (Allocated)

12 x 375 mL

**CSPC:** 822502

**Production:** 77 Cases

#### pH

3.30

#### Total Acidity

13.7 g/L

#### Residual Sugar

374 g/L

#### Alcohol:

8.8%

### HISTORY

A perfect storm of intense noble rot in Stoneboat's Oraniensteiner block and an early freeze led to the discovery of this wine in 2006. It has since been ranked among the best 100 wines in the world and acclaimed for its unique flavour profile.

### VINIFICATION

Once noble rot has shriveled the berries on our rare, old Oraniensteiner & Pinot Blanc vines, we wait for the temperature to plunge below -10° before harvest. The frozen, botrytis-affected fruit is then painstakingly squeezed in a small, wooden basket press for a 12 hour period. Fermentation takes place over a month at cool temperatures to preserve bright fruit aromatics and flavours. The 2012 vintage was harvested and pressed on January 12, 2013 with a starting Brix of 47.6°.

### NOTES

In Verglas 2012, fresh acidity contrasts rich, honeyed stonefruit and citrus, giving lift and crispness to the palate.

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