

## 2003 Vidal Icewine



Golden in colour, aroma and taste. A classic, elegant, delicate style of Icewine commencing with a complex aromatic nose of freshly sliced pineapple, peach, orange and candied lemon drizzled with butterscotch and underlying orange marmalade, rock melon and passion fruit notes. The palate is rich and lush with balanced acidity streaking through the tropical fruit flavours that continue to evolve into the lengthy, "simply heavenly" finish. Intense yet elegant. Fantastic with exotic fruit salad, sabayon, crème caramel, Roquefort cheese or simply on its own after a beautiful meal. A treat with foie gras.

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