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Icewine at last

When frost is actually welcome

Unlike 2010, this winter seemed to be passing without noticeable winter temperatures, snow or frost. And with the temperatures coming no way near the necessary -7°C ($\sim 19^{\circ}\text{F}$), time was already running out for the famous German Icewines.

Last night finally there was a significant temperature drop in many regions of Germany. The frost is crucial for the grapes, since they have to be frozen to develop the typical Icewine taste. We are getting word from vintners that Icewine harvest was possible last night:

Due to the long time the grapes had to spend on the vine before they could finally be harvested, the yields are extremely low. Because very strict selection of the grapes is necessary, vintners can only collect a couple of hundred liters, so 2011 icewine will remain quite rare. The sugar levels are of course very high, reaching up to 160 degrees Oechsle ($^{\circ}\text{Oe}$).

A small Icewine-vintage does not puzzle vintners, though. Since in 2010 the Icewine harvest took place in early November, there is a good amount of Icewine waiting in German Wine Cellars to meet the demand.

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