



ICEWINE

Cabernet Franc

VQA NIAGARA PENINSULA 2012

HARVEST

Constant watch over fluctuating temperatures by vineyard manager Gerald Klose and winemaker Bruce Nicholson saw the desired frigid temperatures finally set in on the fourth week of January 2013. Inniskillin harvested at the desired minimum of minus 10°C. The naturally frozen grapes of Cabernet Franc and Riesling were harvested first from the Woerthle Vineyard, (Line 4 at Concession 6, Niagara-on-the-Lake, within the Four Mile Creek sub appellation) in the early morning hours with pressing following immediately. The Vidal grapes were then harvested from the Brae Burn Vineyard, (Line 3 at the winery site, Niagara River sub appellation). All of the grapes were picked by mechanical harvester. Nicholson achieved the critical balance between the natural sugars and the natural acidities which he strives for.

WINEMAKING

The grapes for this Cabernet Franc Icewine were harvested from select vineyards throughout the Niagara Peninsula at a frigid temperature of -10°C. Pressed immediately, the viscous juice was cold settled for 7 days before racking and inoculating. Fermented cool for approximately 21 days the resulting wine was filtered and transferred to a stainless steel tank to await bottling.

WINEMAKER'S NOTES

Characteristics of strawberry, raspberry and rhubarb dominate the nose while the palate shows a robust concentration of red fruits as well, all of which complemented by a well balanced acidity.

FOOD PAIRINGS

Salted dark chocolate; chocolate mousse with stewed or fresh berries; traditional strawberry rhubarb pie; porcini dusted rib eye.



PRODUCT INFORMATION

Size	375ml, 200ml*, 50ml
Product#	623728, 987719, 987834
Availability	Select LCBO and Wine Rack locations, and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	9.5%
pH	3.3
Residual Sugar	270 g/l
Total Acidity	10.5 g/l

RELEASE DATE

Jun 2013

*Direct Delivery