



ICEWINE

Cabernet Franc

VQA Niagara Peninsula

2018

HARVEST

After a spectacular warm and dry fall the weather turned sharply cold in November, bringing the first hard frost in the first week of the month and the first freeze/thaw event shortly thereafter allowing the grapes to begin developing all the classic Icewine characteristics. Ready for harvesting in the early morning of December 14 the Cabernet Franc, Cabernet Sauvignon, Riesling and Vidal were harvested over the next few consecutive days, as temperatures were perfect falling between -9°C to -11°C. Thanks to this early harvest, the juice was of the highest quality, with plentiful yields and excellent concentration.

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, complemented by a well balanced acidity.

FOOD PAIRINGS

This red Icewine has traditionally been paired with dark chocolate and chocolate based desserts. Combine the chocolate with red, fruit-based fruit and you have a great wine and culinary match. Chill wine as you would a white wine.



PRODUCT INFORMATION

Size	375 mL
Winemaker	Bruce Nicholson
Product#	623728

TECHNICAL ANALYSIS

Alcohol/Vol	9.12 %
pH	3.33
Residual Sugar	236 g/l
Total Acidity	9.63 g/l
Oak Aging	NO