



ICEWINE

Sparkling Cabernet Franc

VQA Niagara Peninsula

2019

HARVEST

The 2019 harvest was predictably late in getting underway, starting September 6th. The sunny, cool weather and low humidity that kicked off harvest allowed the fruit to develop phenolic ripeness for an extended period without breaking down. There was an unusual and early cold snap in mid-November, along with close to 30 cm of snow on November 11th. Growers were confronted with some challenges as they navigated machinery through snowy vineyards, but prevailed successfully and wrapped up harvest on November 26th.

WINEMAKING

Picked at an average temperature of -10°C these frozen grapes upon arrival were pressed immediately. The concentrated juice was then allowed to cold settle for 48 hours after which time the clean juice was racked and inoculated. As the fermentation proceeded the wine was transferred to a closed pressure vessel where it was allowed to ferment cool at 17°C for 2 weeks to capture the natural CO₂.

WINEMAKER'S NOTES

This unique Icewine shows an abundance of aromatics including strawberry, cherries and rhubarb. The effervescence and crisp acidity balance the concentrated flavours on this exceptional wine.

FOOD PAIRINGS

Always enjoyed with chocolate flavours and fresh red fruits!

Rich, creamy cheeses with a strawberry rhubarb chutney; Chilled strawberry soup or gazpacho; Fresh greens or spinach salads with strawberries or pomegranate; Cocoa dusted duck prosciutto; Roasted chicken or turkey with a red berry glaze.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	80019372

TECHNICAL ANALYSIS

Alcohol/Vol	9.5 %
pH	3.3
Residual Sugar	259.5 g/l
Total Acidity	10.4 g/l
Oak Aging	NO