

MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

Cabernet Franc Icewine

Niagara Peninsula VQA, Canada

Vintage: 2019

Overview

Though Icewine's roots can be traced to centuries-old German winemakers, there is nothing more quintessentially Canadian than this luscious luxury borne of patience and subzero bravura. Grapes are left on the vine well into the winter months to concentrate and intensify the flavors, as water content freezes, thaws and dehydrates in each precious Icewine grape. Located in Niagara-on-the-Lake at the historic Brae Burn Estate, Inniskillin has been producing world-renowned Icewines from grapes grown in the Niagara Peninsula since 1984.

The red berry characteristics of Cabernet Franc translate as an Icewine into strawberry like aromas and flavors. This Icewine is completely different from the white Icewines. The color comes from pressing only as there is no skin contact during fermentation. The earlier it is harvested, the darker the color and the deeper the flavors.

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.

Tasting Notes

This decadent Niagara Peninsula Icewine shows an abundance of rhubarb, and raspberry aromatics, with plenty of flavors of cherry, and strawberries and cream. This wine shows a beautiful balance of richness and acidity.

Harvest Notes

With the early onset of below seasonal temperatures, many Niagara wineries took advantage of harvesting Icewine grapes on November 12th, the earliest date recorded by VQA Ontario. The Inniskillin team opted for more ideal conditions and began harvest on December 18th, when the bulk of the grapes were picked. Harvest wrapped up on February 9th, 2020.

Food Pairing

Pairs beautifully with chocolate mousse, strawberries, and blueberry pudding.

TECHNICAL INFORMATION

Varietals: 100% Cabernet Franc

Wine Alcohol: 9.5%

Titrateable Acidity: 9.6 g/L

pH: 3.28

Residual Sugar: 265 g/L

