

MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

Cabernet Franc Icewine

Niagara Peninsula VQA, Canada

Vintage: 2022

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

Cabernet Franc Icewine was 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 Icewine has notes of jammy strawberries, raspberries and ripe rhubarb. While the palate shows a robust concentration of red fruits, complemented by a well balanced acidity.

Harvest Notes

The third week of December 2022 brought ideally frigid temperatures of -10°C, signalling the beginning of Inniskillin's world renowned Icewine harvest, completed by February 5th in four thorough and diligent pickings. Cabernet Franc and Riesling were off the vines in December, which is historically the ideal timing to pick Icewine as it limits the risk of dehydration, high winds, and wildlife interaction with our prized crop. The consistently icy weather afforded the optimal harvesting temperature, allowing us to execute Inniskillin's award-winning quality standards with the perfect sugar levels and well-balanced acidities. At pressing, only a few drops of concentrated juice could be extracted from each bunch, about 10% of a normal fall harvest yield, a scarcity which makes Icewine so unique and highly sought after.

Food Pairing

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.

TECHNICAL INFORMATION

Varietals: 100% Cabernet Franc
Wine Alcohol: 9.5%
Titratable Acidity: 9.7 g/L
pH: 3.29
Residual Sugar: 263.8 g/L