

# MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

## Cabernet Franc Icewine

Niagara Peninsula VQA, Canada

Vintage: 2023

### 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  $-10^{\circ}\text{C}$ . 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 classic Inniskillin Icewine has notes of jammy strawberries, raspberries and ripe rhubarb dominate the nose. While the palate shows a robust concentration of red fruits, complemented by a well balanced acidity and lasting finish.

### Harvest Notes

We had a slower start to the winter season but with healthy grapes and minimal disease pressure Icewine grapes hung well into December and January. Cold temperatures started to come around in the start of January and starting to change the skins on the vines. We got  $-10^{\circ}\text{C}$  temperatures the third week of January where we were able to get all the Icewine grapes picked in a 5-day window. Quality was very high and optimal Brix were achieved through pressing and great color was observed in the red varieties. Overall, the v23 Icewines and they show great acidity, structure and flavor profiles at this early stage of their life cycles.

### 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%

Titrateable Acidity: 10.28 g/L

pH: 3.37

Residual Sugar: 236 g/L

