



ICEWINE

Sparkling Cabernet Franc

VQA NIAGARA PENINSULA 2012

HARVEST

Constant watch over fluctuating temperatures by vineyard manager Gerald Klose and winemaker Bruce Nicholson saw the desired frigid temperatures finally set in on the fourth week of January, 2013. Inniskillin harvested at the desired minimum of -10°C. The naturally frozen grapes of Cabernet Franc and Riesling were harvested first from the Woerthle Vineyard, (Line 4 at Concession 6, Niagara-on-the-Lake, within the Four Mile Creek sub appellation) in the early morning hours with pressing following immediately. The Vidal grapes were then harvested from the Brae Burn Vineyard, (Line 3 at the winery site, Niagara River sub appellation). All of the grapes were picked by mechanical harvester. Nicholson achieved the critical balance between the natural sugars and the natural acidities which he strives for.

WINEMAKING

Picked at an average temperature of -11°C these frozen grapes were pressed immediately upon arrival. The concentrated juice was then allowed to cold settle for 48 hours, after which 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 very unique Sparkling Icewine shows aromatics of cherries and strawberries. On the palate, lively flavours of raspberries, rhubarb and a repeat of strawberries are abundant, all balanced by a crisp acidity.

FOOD PAIRINGS

Always enjoyable 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 or duck prosciutto; roasted chicken or turkey with a red berry glaze.



PRODUCT INFORMATION

Size 375ml
Product# 80019372
Availability Niagara Estate Winery,
Select Global Travel Retailers
and online at Inniskillin.com and
GreatEstatesNiagara.com

TECHNICAL ANALYSIS

Alcohol/Vol 9%
pH 3.3
Residual Sugar 289 g/l
Total Acidity 11.1 g/l

RELEASE DATE

Aug 2013