



ICEWINE

Cabernet Franc

VQA NIAGARA PENINSULA 2014

HARVEST

January 5th, 2015 brought the ideal temperature of -10° C required to begin Inniskillin's thirty-first Icewine harvest. Vineyard Director Gerald Klose and Winemaker Bruce Nicholson began the harvest under a full moon with Riesling and Vidal grapes at the Pratt Vineyard (Line 4 at Concession 6, Niagara on the Lake, formerly the Woerhle Vineyard). The consistent frigid weather allowed us to reach our optimum harvesting temperature which enables us to maintain our high quality standards with the desired sugar levels and acidities in good balance.

WINEMAKING

The grapes for our 2014 Cabernet Franc Icewine were harvested at a frigid cold -10°C and were pressed immediately after picking. After cold settling, the juice was racked and inoculated using a specially selected strain of yeast. The wine was fermented in stainless steel tanks for 19 days at an average temperature of 15°C before being bottled.

WINEMAKER'S NOTES

The 2014 Cabernet Franc Icewine shows an abundance of rich red fruit aromas on the nose and palate including raspberry and rhubarb, strawberry and fresh cream. This decadent Icewine boasts a lingering finish and a perfectly balanced acidity.

FOOD PAIRINGS

This red Icewine has traditionally been paired with dark chocolate and chocolate based desserts. Combine the chocolate with red, fruit-based desserts and you have a great wine and culinary match.



PRODUCT INFORMATION

Size	375ml, 200ml, 50ml
Winemaker	Bruce Nicholson
Product#	623728, 987719, 987834

TECHNICAL ANALYSIS

Alcohol/Vol	9.5%
pH	3.23
Residual Sugar	245 g/l
Total Acidity	10.29 g/l