

INNISKILLIN

NIAGARA ESTATE SERIES

CABERNET FRANC ICEWINE

VQA NIAGARA PENINSULA | 2022

HARVEST

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.

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.

WINEMAKER'S 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.

FOOD PAIRINGS

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.

PRODUCT INFORMATION

Size: 375mL
Winemaker: Nicholas Gizuk
Varietals: Cabernet Franc

TECHNICAL ANALYSIS

Alcohol/Vol: 9.5%
PH: 3.29
Residual Sugar: 263.8g/l
Total Acidity: 9.7g/l
Oak Aging: No



Please drink responsibly.

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