

2015 CABERNET SAUVIGNON ICEWINE



Terroir

The 2015 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains leading to a slightly warmer than average summer. The well established varieties had no issue with the lack of heavy rain and fared quite well. These are the typically warm summers we have in Niagara and are known for developing good if not great fruit characters.

Soil	Predominantly clay loam with glacial sediments over Queenston bedrock
Climate	Full, intense sun exposure during the day combined with cool air coming off Lake Ontario at night resulted
Topography	Relatively flat topography rising 95m (312 ft) above sea level

Viticulture

Yield (litres)	500L/acre (1200/ha)
Trellising	Pendelbogen
Age of Vines	15+ years
Vine Density	1210/acre (3000/ha)

Winemaking

Harvest Date	3 January 2016
Harvest Temp.	-10°C
Brix at Harvest	39.4° Brix
Fermentation	Stainless steel at 15°C (59°F) for approximately 10 weeks
Oak Treatment	None

Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Cabernet Sauvignon
Production	5000 cases (12x200ml 12x375ml)
Alcohol	11%
Residual Sugar	211.9 g/L
Total Acidity	8.8 g/L
pH	3.4

Tasting Note

The 2015 Cabernet Sauvignon Icewine is rich and flavourful. Crisp acidity from the vintage provides a brisk and clean mouthfeel. Intense flavours of ripe raspberry on the nose with a balanced sweetness on the palate. Notes of chocolate and vanilla continue to a velvet smooth finish.

Drinkability	Now to 2025+
Service	10-12°C (50-54°F)
Food Pairing	Cabernet Sauvignon Icewine pairs well with chocolates, fruit driven desserts and strong cheeses.
Availability	Winery, Duty Free