

2018 CABERNET FRANC ICEWINE



Tasting Notes

Typical of Cabernet Franc Icewine, prominent aromatics of raspberry jam, ripened strawberries, sweet cherry dominate the nose. Subtle undertones of fig, maple syrup and cranberry are also found. The palate is almost an exact replica of the nose with strawberry compote, cherry juice and cranberry being at the forefront. Common acidity for a red Icewine, it is neither overwhelming nor undeveloped but adds balance to the luscious sweetness. Overall, a flavourful wine with a velvety, lingering finish from a difficult Icewine harvest.

Vintage and Terroir

After an extremely variable winter, the 2018 vintage began with an abundance of sunshine and heat alongside adequate rainfall. The extreme heat experienced throughout the summer and early fall allowed most grape varieties to ripen without difficulty, but in some cases harvest was early due to the increased pressure of humidity later in the fall. The onset of winter was early however cold temperatures were short lived and did not allow for a large Icewine harvest. This vintage was well suited for the production of aromatic whites, rosé wines and medium bodied reds.

Soil: Predominantly sandy loam, with clay till over Queenston shale bedrock
Climate: Full, intense sun exposure with strong radiation-cooling, resulting in high differential between day and night temperature.
Topography: Relatively flat topography rising 95m (312 ft) above sea level.

Viticulture

Yield (litres): 900L/acre
Trellising: Pendelbogen
Age of Vines: 15+ years
Vine Density: 1210/acre (3000/ha)

Winemaking

Harvest Date: January 17, 2019
Brix at Harvest: 39°Brix
Fermentation: Stainless steel at 15°C (57°F) for approximately 9 weeks
Oak Treatment: None

Technical information

Appellation: VQA Niagara-on-the-Lake
Blend: 100% Cabernet Franc
Alcohol: 10.2% ABV
Residual Sugar: 172 g/L
Total Acidity: 8.6 g/L
pH: 3.62

Food pairing

Cabernet Franc Icewine pairs well with dark chocolate, strong cheeses and fruit based desserts, particularly those that incorporate red berries.

Cellar capacity: Now till 2030+
Service: 7-10° C
Availability: Winery