



CABERNET ICEWINE GRAND RESERVE 2019

VQA NIAGARA RIVER | 375ML
VINTAGE & VITICULTURE

The Icewine harvest was the earliest on record with a window of opportunity for picking on November 13th when temperatures dipped below -10 °C. Our second harvest night came on the evening of December 19th when grapes were perfectly frozen.

WINEMAKER'S NOTES

Following pressing, the fermentation was slow and steady and alcohol reached 10% which is ideal for Icewine. Our first red Icewine was made in 2000. This 2019 vintage is the only red Icewine we have been able to make since 2016, as the delicate skins of Cabernet grapes present challenges when the harvest is very late in the season. This harvest of Cabernet Franc Icewine gave us a perfect balance of fruit and acidity.

TASTING NOTES

Aromas and flavours of homemade strawberry jam and rhubarb pie. On the palate a smooth texture and a complex acidity to balance the sweetness. Enjoy after a meal on its own or pair with dark chocolate truffles. Also exceptional with berry fruit desserts or perfect as an aperitif when combined with sparkling wine. Store chilled after opening and enjoy for up to eight weeks.

RESIDUAL SUGAR:255g/L

ALCOHOL/VOLUME:10%

BRIX AT HARVEST:40.2

TOTAL ACIDITY:7.5g/L