

Inniskillin,
Niagara Cabernet Franc Icewine 2019
Niagara, Ontario, Canada



Grape Varieties	100% Cabernet Franc
Winemaker	Bruce Nicholson
Closure	Natural Cork
ABV	9.5%
Residual Sugar	265g/L
Acidity	9.6g/L
Wine pH	3.28
Bottle Sizes	37.5cl
Notes	Vegetarian

PRODUCER

Inniskillin is now synonymous with top quality Icewine and consistently sets the bar much higher than its competitors. They harvest at a higher brix level than the minimum set by the VQA (Vintners Quality Alliance in Ontario) and their wines have a higher level of residual sugar. This gives richer, more intense wines that merit their higher price.

Inniskillin was founded in 1975 by Austrian chemist Karl Kaiser and Italian-Canadian agriculture graduate Donald Ziraldo, who worked tirelessly to introduce better vines and superior winemaking techniques to Niagara. In 1984, to make the most of the extreme Canadian winter, Kaiser produced his first icewine - a pivotal point in garnering attention from the international wine world.

VINEYARDS

The Cabernet Franc grapes are harvested from selected vineyards in Niagara on the Lake. The Niagara Peninsula is considered a cool climate viticulture region and the mineral-rich soils are the result of melting glaciers that left behind large and varied deposits of gravel, sand and clay, as they receded approximately 13,000 years ago. Thanks to the warming influence of Lake Ontario and the Niagara River, the region's temperatures during the fruit ripening phase are moderate and consistent.

VINTAGE

With the early onset of below seasonal temperatures, many Niagara wineries took advantage of harvesting icewine grapes on 12th November, the earliest date recorded by VQA Ontario. At Inniskillin, they opted for more ideal conditions and began harvest on 18th December, when the bulk of their grapes were picked. The harvest wrapped up on 8th/9th February, 2020.

VINIFICATION

The frozen Cabernet Franc grapes were pressed immediately after picking. After cold settling for seven days, the juice was racked and inoculated using a specially selected strain of yeast. The wine was fermented in stainless steel tanks for 21 days at an average temperature of 15°C before bottling.

TASTING NOTES

There is an abundance of strawberry and cherry aromas with a hint of fresh cream that dominate on the nose, while the concentrated red fruit flavours of strawberry, raspberry and rhubarb also show through on the palate. This decadent icewine boasts perfectly balanced sweetness and acidity on a lingering finish.

AWARDS

Decanter World Wine Awards 2022, Gold
Decanter World Wine Awards 2021, Silver Medal
International Wine & Spirit Competition 2021, Gold