

Inniskillin,

Niagara Cabernet Franc Icewine 2023

Niagara, Ontario, Canada

INNISKILLIN



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 the Niagara Peninsula. This region 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. The vines are all trained to VSP.

VINTAGE

The 2023 icewine season began with a slower transition into winter, though the grapes remained healthy with minimal disease pressure throughout the extended hang time into December and January. Cold temperatures began to establish in early January, initiating the critical skin transformation process on the vines. The third week of January brought the essential -10°C temperatures, creating a narrow five-day harvest window during which all icewine grapes were successfully picked.

VINIFICATION

The grapes were pressed immediately upon arrival, yielding viscous juice that underwent cold settling for seven days before racking and inoculation. The juice was fermented at cool temperatures over approximately 21 days, after which the resulting wine was filtered and transferred to stainless steel tanks to await bottling. This careful process preserved the delicate characteristics essential to the wine's quality and style.

TASTING NOTES

There is an abundance of ripe strawberries, raspberries and rhubarb on the nose. These notes are carried through to the palate. This decadent ice wine shows a wonderful balance of sweetness, richness and acidity.

Grape Varieties	100% Cabernet Franc
Winemaker	Nicholas Gizuk
Closure	Natural Cork
ABV	9.5%
Residual Sugar	236g/L
Acidity	9.67g/L
Wine pH	3.55
Bottle Sizes	37.5cl
Notes	Vegetarian