

2007 CABERNET FRANC ICEWINE VQA NIAGARA ON THE LAKE

The Vineyard

After the phenomenal vintage of 2007, the winter proved to maintain the expectations of a great winemaking year. The cold weather came a little earlier than expected and Cattail Creek Estate Winery set out to harvest the winter grapes on January 3rd at temperatures of -11.7°C (10.9°F) and once again on January 19th at temperatures of -11.5°C (11.3°F). These cold temperatures ensured the grapes were fully frozen on the vines and therefore, would only yield the richest juice.

The Winery

Immediately after harvesting, the frozen grapes were loaded into the press and underwent a long, slow pressing. This results in the extraction of only the richest, most luscious juice from the grape while the water remains inside the press as ice crystals. After pressing, the juice or must was cold settled and fermentation was carried out in stainless steel tanks to create a wine with wonderfully fresh fruit flavours. The colour on the wine is produced exclusively through the natural maceration of the pulp of the grape with the skin as the grape hangs on the vine for such a long period of time before it finally freezes and is harvested.

The Wine

An incredibly seductive wine that exhibits loads of complex layers with enticing aromas of caramel, gingerbread, cherry, strawberry and wildflower honey. It is sublime on the palate with acidity balancing the sweetness leading to a dry, lingering finish. It is heavenly on its own but can also be served with chocolate desserts, blue cheese with walnuts, almond tart and cheesecake. Drink now or age up to 8 years. Serve chilled.

The Accolades

Silver – Canadian Wine Awards, Wine Access Magazine, 2008

“Unlike early examples of Cabernet Franc Icewines produced in Niagara, you really get the sense of the varietal in this complex and enjoyable example. It’s not just confected and pink. Look for cherry/berry fruit and an irresistible ginger spice note on the lingering finish.” Vines, March/April 2009

“Slightly deeper and more red than the Cabernet Franc Select Late Harvest. Loads of intensity here on the nose, moving into raspberry jam and spicy, brambly red fruit. Sweet, full, luscious, round and highly concentrated, with enough acidity to keep the focus. Long finish. A real treat. Scored 94.” John Szabo, Wine Access Magazine on-line, September 2008



Alcohol/Volume: 9.0%
Residual Sugar: 270.9 g/L
Sugar Code: 28

Total Acidity: 11.55 g/L
Cases Produced: 77 cases
Availability: Winery Only