



2015 Cabernet Sauvignon Icewine

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

Weather conditions during this season were quite variable but on average, the temperatures were close to normal and precipitation ranged from normal to a bit wetter than normal. Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather. June and July were both warm, with humid periods and stormy conditions appearing often throughout Southern Ontario. Within the trends, there was significant variation between appellations and specific sites. After a wet mid-summer, August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule. September started with some spotty hail in the Niagara Peninsula causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest. Temperatures through September and October were slightly higher than normal but October was wet putting pressure on harvest schedules and many wineries worked long hours to optimize harvest strategies around the weather. All regions experienced higher than normal daytime temperatures and a higher than usual diurnal shift between daily highs and night time lows. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.

WINEMAKING TECHNIQUES

The frozen Cabernet Sauvignon grapes were harvested in November when temperatures fell between -10°C and -14°C. After settling the juice, cool fermentation was completed in late-February when the wine was placed outdoors to stop fermentation and to complete natural cold stabilization. The wine was filtered and then bottled.

WINEMAKER'S TASTING NOTES

This rich Cabernet Sauvignon is a brilliant ruby red colour with notes of sweet red cherries, fresh strawberries and ripe raspberries on the nose. The palate echoes the bouquet with bold, jammy characters that lead to a full finish of red berry fruit. The touch of sweetness is nicely balanced by a lively acidity. This wine provides a great harmony between sweetness and spice.

FOOD SUGGESTIONS

Pair this wine with a dark chocolate mousse, creamy cheeses such as stilton or Havarti or serve it before a meal with pate for a special treat! You can also add a touch of sparkling wine for an Icewine Mimosa!

TECHNICAL DATA

Alcohol by Volume: 11.0%

Brix at time of harvest: 38.1

SIZE	SUGAR CODE
375mL	(20)