

Wine Profile



Proprietors' Grand Reserve 2007 Cabernet Franc Icewine VQA Niagara Peninsula

Harvest

The grapes for the 2007 Grand Reserve Cabernet Franc Icewine were harvested between Dec. 16th and Feb. 1st 2008 at 39.3° brix from the select vineyards of Skubel, Knizat, and Lament in the Niagara Peninsula.

Winemaking

The naturally frozen grapes for our Cabernet Franc Icewine were pressed at -15°C thus enhancing the varietal's intense complexity of flavours and fermented in stainless steel to preserve the vibrant fruit character of the wine.

Winemaker's Notes

Soft crimson in colour, our 2007 Grand Reserve Cabernet Franc Icewine displays alluring aromas of raspberry and plum with hints of figs. Full bodied, the intense flavours of berries and rhubarb marry with a touch of pepper and spice on the extended silky finish.

Food Pairings

Serve slightly chilled on its own, with fresh fruit, chocolate mousse, rich pates, and fine aged cheeses.

Awards and Accolades

Previous vintages have been awarded:

- * Gold Medal, Canadian Wine Awards, Penticton, BC (2004)
- * Silver Medal, International Wine challenge, London, UK (2004)
- * Bronze Medal, Canadian Wine Awards, Penticton, BC (2004)

Product Information

Size	375 ml
UPC#	
SCC	
Product #	593962
Cases Produced	
Price	\$ 74.35
Availability	Niagara Estate Winery, Wine Rack, Select Licensees

Technical Analysis

Alcohol/Vol:	10 %
Residual Sugar:	240 g/l
Total Acidity:	9.5 g/l

Release Date
2009