



Showcase Cabernet Franc Icewine 2007

VQA NIAGARA PENINSULA

“From a single vineyard to a single barrel, Hillebrand Showcase wines are the true expression of our passion for making great wine. Hand made from the best vineyard sites in Niagara, our unrushed approach to winemaking shines through in every bottle.”

WINE MAKING

- Naturally frozen Cabernet Franc grapes are hand harvested from Niagara Peninsula vineyards at -10°C.
- The Cabernet Franc grapes are pressed frozen, releasing only one drop of pure extract from each grape.
- Fermentation is performed at a cool temperature to retain fruit concentration then aged in three and five year old French oak barrels for two months for added depth of complexity.

FLAVOUR PROFILE

- Cranberry red colour with an aromatic aroma of strawberry, raspberry, rhubarb and red currant jelly.
- A full-bodied wine with a rich, luscious mouth-feel that is perfectly sweet and balanced by refreshing acidity.
- Flavours of summer red berries, cherries and cinnamon honey excite the palate, followed by pomegranate, currant and rhubarb flavours lingering on the finish.

WINE ANALYSIS

- Harvest dates: January 20 to 21, 2008
- Brix: 38°
- Sweetness Level: (20) Sweet, 202 g/l
- Alcohol: 11.5%
- Total Acidity: 9.5 g/l
- PID#: 1039179
- UPC#: 0 48162 00683 6
- Retail: \$80.00(+bottle deposit)

SERVING SUGGESTIONS

- Serve chilled at 8 to 10°C in small white wine glasses, 1 to 2 ounces per person.
- Enjoy before a meal, chilled with your favourite vodka and a couple of frozen grapes for an amazing Icewine Martini. Make a wonderful Hillebrand Icewine Royale by adding 1 ounce of Icewine to 4 ounces of Trius Brut sparkling wine.
- Enjoy during a meal with a chicken liver pâté; black olive tapenade; spicy crab cakes; spicy Asian vegetable rolls.
- Enjoy with the cheese course which may include Saint André or blue cheeses.
- Enjoy with fruit based desserts of strawberry, blueberry, rhubarb, blackberry and Saskatoon berry. Enjoy with strawberry rhubarb pie; strawberry tarts; Saskatoon berry crumble; blueberry turnovers. Also wonderful with dark chocolate desserts.
- Enjoy now through 2014.



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