



REIF ESTATE
WINERY



Technical Notes:
Residual Sugar: 221.5 g/L
Alcohol/volume: 10.5%
Brix at Harvest: 39.8°
Total Acidity: 11 g/L
Aging in Oak: None
Release Date: March 2025
Ageability: 10 to 15 years

2023 GRAND RESERVE CABERNET ICEWINE

VQA ~ Niagara Peninsula ~ VQA

Reif Estate Winery is a pioneer in the production of premium Canadian Icewine. The Grand Reserve Cabernet Icewine grapes are harvested exclusively from our oldest vineyard blocks. Average picking temperatures range from -10°C to -12°C. The juice pressed was fermented for five-months, with temperature-controlled fermentation using selected yeast for cold slow fermentation in stainless steel tanks, to highlight the intense fruit flavours. This harvest of Cabernet Franc Icewine gave us a perfect balance of fruit and acidity.

Tasting Notes:

Aromas and flavours of homemade strawberry jam and rhubarb pie. On the palate a smooth texture and a complex acidity to balance the sweetness. Enjoy after a meal on its own or pair with dark chocolate truffles. Also exceptional with berry fruit desserts or perfect as an aperitif when combined with sparkling wine. Store chilled after opening and enjoy for up to eight weeks.