

CAVE SPRING

VINEYARD

2016 RIESLING ESTATE | VQA Beamsville Bench | Estate Grown

\$19.96 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE

This wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Produced from some of our oldest vines, it displays the distinctive mineral character that is the signature of Riesling grown in the limestone-clay soils found at our estate.

VINTAGE

2016 was an extremely warm, dry and ripe vintage with moderate yields. While plush and open-knit upon release, the Rieslings possess the acidity to ensure medium- to long-term ageability.

COMPOSITION

Variety 100% Riesling
Estate Grown 100%

ORIGIN

Sub-Appellation VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY

Elevation 125–155 m (410–510 ft) *Slope/Exposure* 3–6% / NNW

SOIL

Stony clay till composed primarily of limestone and dolostone mixed with sandstone, shale and traces of granite and gneiss; soils overlie moraine and sandstone/shale bedrock; depth ranges from 4 to 8 m

VITICULTURE

Trellis 2-cane Pendelbogen *Density* 1,450/ac (3,600/ha)
Clone 21, 49 *Avg Vine Age* 21 years

HARVEST DATA

Dates Sep 23–Oct 24 *Sugar* 20.1° Brix
Titrateable Acidity 8.1 g/L *pH* 3.14
Yield 4.0 mt/ac (71 hl/ha)

VINIFICATION

Cool-temperature fermentation in stainless steel over a 3 to 8 week period, 75% with selected and 25% with indigenous yeasts; 5 months on the fine lees prior to bottling

BOTTLING DATA

Date Apr 2017 *Alc/Vol* 12%
Residual Sugar 8.0 g/L *Titrateable Acidity* 7.4 g/L
pH 2.95 *Production* 2,490 cs

SENSORY PROFILE

The nose reveals concentrated aromas of red apple, yellow grapefruit and anise alongside notes of cinnamon and pie crust. Dry and medium-bodied, the palate is broad and dense with a savoury chalkiness underlying subtle flavours of citrus, pear and spice. The finish is full and weighty with persistent rhubarb overtones, restrained throughout by the wine's stony texture and saline acidity.

AGEABILITY

Best consumed 2018 through 2023; should hold until at least 2027

FOOD PAIRINGS

Lobster bisque, sashimi, sautéed trout, roasted lemon chicken, schnitzel, choucroute gamie, roasted pork loin, medium-hard cow's milk cheese

AVAILABILITY

Ontario Winery, Vintages Essentials • 286377

