

# CAVE SPRING

## VINEYARD

### 2017 CABERNET FRANC | VQA Niagara Peninsula

\$ • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	This wine originates from selected Niagara Peninsula vineyards situated near the south shore of Lake Ontario. In these sites, a combination of limestone and shale laced clays, elevation and moderating on-shore breezes provide ideal conditions for Cabernet Franc, yielding a robustly structured wine with mint-berry character typical of these terroirs.	
<b>VINTAGE</b>	2017 was marked by a cool growing season followed by a sunny, dry fall with extended ripening, Cabernet Franc was the star of the vintage, producing saturated yet silky wines with medium to long-term ageability.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Cabernet Franc <i>Estate Grown</i> 50%	
<b>ORIGIN</b>	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 35% Beamsville Bench, 30% Lincoln Lakeshore, 20% Four Mile Creek, 15% St. David's Bench	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
<b>SOIL</b>	<i>Beamsville Bench/St David's Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale <i>Lincoln Lakeshore/Four Mile Creek</i> Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone	
<b>HARVEST DATA</b>	<i>Dates</i> Oct 6–Nov 14 <i>Titrateable Acidity</i> 7.1 g/L <i>Yield</i> 4.0 mt/ac (74 hl/ha)	<i>Sugar</i> 22.2° Brix <i>pH</i> 3.28
<b>VINIFICATION</b>	7-day maceration followed by 7-day fermentation using selected and indigenous yeast; barrel ageing for 12 months in 85% neutral and 15% new French, Hungarian and American 225L barrels	
<b>BOTTLING DATA</b>	<i>Date</i> Feb 2019 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.55	<i>Alc/Vol</i> 13.5% <i>Titrateable Acidity</i> 6.8 g/L <i>Production</i> 2,100 cs
<b>SENSORY PROFILE</b>	The nose is concentrated and complex, with succulent blackberry, cassis and plum fruit alongside notes of cedar, mineral and spice. The palate is medium bodied with a seam of ripe yet grippy tannin neatly woven into the wine's juicy, blackcurrant fruit, all complemented by hints of cigar box and tar. The tannins taper and soften on the finish, carrying overtones of mint-cherry, clove and cinnamon.	
<b>AGEABILITY</b>	Best consumed 2019 through 2024; will hold through at least 2026	
<b>FOOD PAIRINGS</b>	Turkey roast with cranberry, beef brisket, Mitaki mushroom roast, vegan burritos or pupusas, roasted red pepper and eggplant dishes	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery Exclusive	