

CAVE SPRING

VINEYARD

2017 RIESLING CSV | VQA Beamsville Bench | Estate Grown

\$29.95 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE This wine originates from the limestone-rich soils of our Cave Spring Vineyard, located on a terrace of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. Vinified from the finest parcels at our estate, this dry Riesling of great power, complexity and ageability embodies our highest commitment to quality and authenticity.

VINTAGE 2017 was of vintage of average warmth and ample rainfall. A sunny, dry fall allowed for extended ripening. The Rieslings are supple and mineral, with medium- to long-term ageing potential.

COMPOSITION *Variety* 100% Riesling
Estate Grown 100%

ORIGIN *Sub-Appellation* VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY *Elevation* 125–155 m (425–510 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, 3309, 49 *Avg Vine Age* 25 years

HARVEST DATA *Dates* Sep 29–Nov 17 *Sugar* 20.1° Brix
Titrateable Acidity 7.5 g/L *pH* 3.21
Yield 3.5 mt/ac (62 hl/ha)

VINIFICATION Indigenous yeast fermentation in stainless steel at 16–24°C over 4 weeks; 6 months of lees contact; minimal sulphur addition

BOTTLING DATA *Date* Sep 2018 *Alc/Vol* 11.5%
Residual Sugar 8.0 g/L *Titrateable Acidity* 6.8 g/L
pH 3.19 *Production* 565 cs

SENSORY PROFILE The nose is very complex, with aromas of ruby grapefruit, Asian pear, honeycomb and ginger over hints of honeysuckle, anise, wet stone, and hazelnut. Dry, medium bodied and seamless throughout, the palate is creamy up front with a dense, mineral core offering ripe mandarin, pear and yellow plum fruit. The finish is broad and persistent, with rich flavours of crystallized honey and fresh fig tapering into notes of citrus pith, almond and spice.

AGEABILITY Best approached 2021–2025; will hold through at least 2030

FOOD PAIRINGS Grilled Turbot or Snapper, stuffed Sole, curried prawns, tempura, onion tart, roasted Cornish hen, pork tenderloin, soft cheeses

AVAILABILITY **Ontario** Winery, Vintages • 10/31/2020 Vintages Release • 566026