

CAVE SPRING

VINEYARD

2017 RIESLING SELECT LATE HARVEST | VQA Lincoln Lakeshore | Estate Grown

\$24.95 • 375 ml • 12 bt/cs • Sweet



ABOUT THIS WINE	This wine originates from grapes grown along the south shore of Lake Ontario. The clusters are left to raisin on the vine during late autumn, with a further concentration occurring as the berries are partially frozen by the first deep frosts of the season. Harvested and pressed in a semi-frozen state, they deliver a sweet wine with ideal balance of luscious fruit and crisp acidity.	
VINTAGE	2017 was of vintage of average warmth and ample rainfall. A sunny, dry fall allowed for extended ripening. The late harvest wines are succulent and crisply structured, with long-term ageability.	
COMPOSITION	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Lincoln Lakeshore <i>Site</i> Myers Vineyard	
TOPOGRAPHY	<i>Elevation</i> 80 m (260 ft)	<i>Slope/Exposure</i> 2% / N
SOIL	Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone	
VITICULTURE	<i>Trellis</i> 2-cane Pendelbogen <i>Clone</i> 21	<i>Density</i> 1,000/ac (2,470/ha) <i>Avg Vine Age</i> 21 years
HARVEST DATA	<i>Dates</i> Dec. 13, 17, 28 <i>Titrateable Acidity</i> 6.0 g/L <i>Yield</i> 25 hl/ha	<i>Sugar</i> 30.2° Brix <i>pH</i> 3.28
VINIFICATION	Partially frozen grapes were selectively harvested by night at temperatures of -6°C (21°F); fermentation in stainless steel at cold, cellar temperatures over 3 weeks using selected yeasts	
BOTTLING DATA	<i>Date</i> May 2018 <i>Residual Sugar</i> 100 g/L <i>pH</i> 3.25	<i>Alc/Vol</i> 13.0% <i>Titrateable Acidity</i> 7.8 g/L <i>Production</i> 1,755 cs
SENSORY PROFILE	The nose is highly aromatic with aromas of peach, apricot and Bartlett pear over top notes of exotic citrus, spice and comb honey. The palate is full and sweet with a round, seamless feel, gently lifted by well integrated acidity throughout. Rich flavours of sultana raisins, dried apricot and orange marmelade dominate, carrying with great intensity alongside nuances of pear preserve long onto the finish.	
AGEABILITY	Best consumed 2020–2025; will continue to develop through at least 2030	
FOOD PAIRINGS	<i>Savoury</i> Foie gras, pâté, seafood terrines, or hot and sour soups, blue or aged cow's milk cheese <i>Dessert</i> Apple or pear pastries, Sabayon on poached peaches, citrus, nut tortes and crème brûlée	
AVAILABILITY	Ontario Winery, Vintages • 10/3/2020 Vintages Release • 415901	