

# CAVE SPRING

## VINEYARD

2019 GEWÜRZTRAMINER ESTATE | VQA Beamsville Bench | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • Extra Dry



### ABOUT THIS WINE

This wine originates from our Cave Spring Vineyard, nestled on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. Along these gentle slopes, limestone-clay soil, elevation and moderating onshore breezes combine to produce a dry, richly extracted Gewürztraminer with notes of exotic fruit and spice.

### VINTAGE

2019 was a temperate vintage delivering normal levels of heat and precipitation. Low yields and an extended harvest delivered highly extracted Gewürztraminer with long-term ageing potential.

### COMPOSITION

**Variety** 100% Gewürztraminer  
**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 Guyot    **Density** 1,450/ac (3,600/ha)  
**Clone** 47    **Avg Vine Age** 25 years

### HARVEST DATA

**Dates** Nov 5    **Sugar** 24.1° Brix  
**Titrateable Acidity** 7.5 g/L    **pH** 3.42  
**Yield** 59 hl/ha (3.3 mt/ac)

### VINIFICATION

12 hours of skin contact prior to fermentation in stainless steel using selected yeast for 75% of the *cuvée*; the remaining 25% was open-vat fermented with full skin contact using indigenous yeasts; all lots aged *sur lie* for 8 months, 50% in neutral, 500L French oak barrels and 50% in tank

### BOTTLING DATA

**Date** July 2020    **Alc/Vol** 15.0%  
**Residual Sugar** < 2 g/L    **Titrateable Acidity** 5.3 g/L  
**pH** 3.75    **Production** 340 cs

### SENSORY PROFILE

**Colour** Deep yellow. **Nose** Concentrated aromas of fresh ginger, comb honey and orange marmelade; hints of *crème brûlée*, lychee nut and fresh dairy. **Palate** Dry and very full bodied; unctuous with chalky undertones up front; an opulent mid-palate showing intense spice plus richly textured exotic and mandarin fruit; plush edges are balanced by delicate acidity and a stony underpinning; the finish is lavish and persistent, with explosive flavours of spiced pear, baked apple, lychee and clove.

### AGEABILITY

Best consumed 2021 through 2025, with potential to hold until at least 2027.

### FOOD PAIRINGS

Onion tarts, spicy Dal, shellfish curry, ginger chicken or tofu, grilled pork with fruit salsa; baked ham; *choucroutte garnis*

### AVAILABILITY

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