

# CAVE SPRING

## VINEYARD

2019 RIESLING CSV | VQA Beamsville Bench | Estate Grown

\$29.95 • 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. On this gentle slope, limestone-clay soil and moderating onshore breezes combine to create a *terroir* of great distinction. Produced from finest micro-parcels of mature vines at the estate, our CSV wines embody our highest commitment to quality and authenticity.

### VINTAGE

2019 was a temperate vintage delivering normal levels of heat, precipitation and yield. An extended harvest window delivered bright, structured Rieslings with medium to long-term cellaring 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, 49     **Avg Vine Age** 25 years

### HARVEST DATA

**Dates** Oct 19     **Sugar** 20.6° Brix  
**Titrateable Acidity** 9.1 g/L     **pH** 3.02  
**Yield** 3.0 mt/ac (56 hl/ha)

### VINIFICATION

Fermented 50% in tank and 45% in neutral 225L barrels, with both lots undergoing a 24 hour skin soak prior to pressing; the remaining 5% was fully fermented on the skins;; all lots fermented using exclusively indigenous yeasts and aged for 10 months *sur lie*; minimal sulphite additions

### BOTTLING DATA

**Date** Oct 2020     **Alc/Vol** 12.5%  
**Residual Sugar** 4.0 g/L     **Titrateable Acidity** 9.2 g/L  
**pH** 3.06     **Production** 550 cs

### SENSORY PROFILE

**Colour** Light straw. **Nose** Layered and complex; aromas of candied lemon, meringue, mineral water, *crème fraîche* and pie crust up front; hints of ginger, lime and white peach in behind. **Palate** Dry and medium bodied; the attack is crisp and salty with yellow plum fruit; the middle is firm and stony beneath, with richly extracted pear-citrus fruit and delicate acidity seamlessly layered on top; the finish is robust and savoury, with a saline quality gently woven into persistent, focused notes of grapefruit, Key lime and almond extract.

### AGEABILITY

Best consumed 2024–2030; will develop and hold through at least 2034

### FOOD PAIRINGS

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

### AVAILABILITY

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