

CAVE SPRING

VINEYARD

2019 RIESLING | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Medium Dry



ABOUT THIS WINE Within Niagara, the noble Riesling grape develops to its fullest potential only in specific areas. We have crafted this wine from selected vineyard sites throughout our region where limestone-clay soils, elevation and moderating breezes from Lake Ontario have combined to create a medium-dry Riesling with an impeccable balance of rich fruit character and mineral acidity.

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 87%

ORIGIN *Appellation* VQA Niagara Peninsula
Sites 50% Beamsville Bench, 45% Lincoln Lakeshore, 5% Creek Shores

TOPOGRAPHY *Elevation* 80–155 m (260–510 ft) *Slope/Exposure* 2–6% / NNW

SOIL *Beamsville Bench* Stony clay till composed primarily of limestone mixed with sandstone and shale
Lincoln Lakeshore/Creek Shores Lacustrine clay-loam till composed of red shale and sandstone mixed with limestone

HARVEST DATA *Dates* Sep 6–Nov 6 *Sugar* 19.2° Brix
Titrateable Acidity 9.8 g/L *pH* 2.97
Yield 4.0 mt/ac (71 hl/ha)

VINIFICATION A moderate temperature fermentation in stainless steel over a 6 week period using 65% indigenous and 35% selected yeasts; ageing for 4 months on the lees prior to bottling

BOTTLING DATA *Date* May–Jun 2020 *Alc/Vol* 11.0%
Residual Sugar 14.0 g/L *Titrateable Acidity* 8.9 g/L
pH 2.88 *Production* 14,951 cs

SENSORY PROFILE *Colour* Pale straw. *Nose* Aromas of ruby grapefruit, honeysuckle, wet stone and anise; undertones of yellow plum, Key-lime, slate, pastry and fresh sage. *Palate* Off dry and medium bodied; round and creamy on the attack, with ripe, extracted citrus and pear fruit in the middle, in tension with an electrifying seam of saline acidity; a rich, mineral texture underpins the wine throughout, drawing into a dry, exhilarating finish of tangerine, plum, blueberry and crushed stone.

AGEABILITY Best consumed 2021 through 2025; will hold through at least 2027

FOOD PAIRINGS Grilled salmon, Thai green curry, butter chicken, Bavarian sausage, Southern ribs, Asian bowls, vegan jambalaya, flatbreads, as an aperitif

AVAILABILITY *Ontario* Winery, LCBO • 234583