

# CAVE SPRING

## VINEYARD

2020 GEWÜRZTRAMINER ESTATE | VQA Beamsville Bench | Estate Grown

\$21.95 • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	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, the combination of limestone-clay soil, elevation and moderating onshore breezes combine to produce a dry, richly extracted Gewürztraminer with notes of exotic fruit and spice.	
<b>VINTAGE</b>	2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Low yields and an extended harvest delivered highly extracted Gewürztraminer with long-term ageing potential.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Gewürztraminer <i>Estate Grown</i> 100%	
<b>ORIGIN</b>	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
<b>TOPOGRAPHY</b>	<i>Elevation</i> 125–155 m (425–510 ft)	<i>Slope/Exposure</i> 3–6% / NNW
<b>SOIL</b>	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	
<b>VITICULTURE</b>	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 47	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 25 years
<b>HARVEST DATA</b>	<i>Dates</i> Nov 4 <i>Titrateable Acidity</i> 5.5 g/L <i>Yield</i> 65 hl/ha (3.5 mt/ac)	<i>Sugar</i> 23.4° Brix <i>pH</i> 3.52
<b>VINIFICATION</b>	85% of the fruit underwent an 8 hours skin soak followed by a mix of indigenous yeast fermentation in neutral, 225L oak barrels and selected yeast fermentation in stainless steel; the remaining 15% underwent indigenous yeast, skin fermentation followed by ageing in neutral oak; overall, the wine was fermented using 70% indigenous and 30% selected yeast; all lots were aged <i>sur lie</i> for 8 months	
<b>BOTTLING DATA</b>	<i>Date</i> Sep 2021 <i>Residual Sugar</i> < 2 g/L <i>pH</i> 3.52	<i>Alc/Vol</i> 14.0 <i>Titrateable Acidity</i> 6.2 g/L <i>Production</i> 355 cs
<b>SENSORY PROFILE</b>	<i>Colour</i> Deep yellow. <i>Nose</i> Concentrated aromas of rose water, shaved ginger, lychee nut and dried apricot over notes of nutmeg, sultana raisins and rum. <i>Palate</i> Dry and very full bodied; rich with light, grippy tannins on the attack; the mid-palate is broad and viscous with notes of fig, dried orange, vanilla bean, and turmeric, underpinned by a firm, lightly stoney texture; the wine pushes with linear focus into a warm, aromatic and persistent finish with delicate walnut, pecan, clove and cinnamon tones.	
<b>AGEABILITY</b>	Best consumed 2023 through 2028, with potential to hold until at least 2030.	
<b>FOOD PAIRINGS</b>	Onion tarts, spicy Dal, shellfish curry, ginger chicken or tofu, grilled pork with fruit salsa; baked ham; <i>choucroutte garnis</i>	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery Exclusive • 302059	



