

CAVE SPRING

VINEYARD

2021 RIESLING DRY | VQA Niagara Peninsula

\$16.95 • 750 ml • 12 bt/cs • Dry



ABOUT THIS WINE	This wine originates from selected vineyards in the western stretches of the Niagara Peninsula, lying at varying elevations close to the shoreline of Lake Ontario. At these sites, clay-loam soils laced with shale and limestone combine with moderating onshore breezes to deliver a dry style of Riesling defined by its vibrant citrus fruit and steely, mineral feel.	
VINTAGE	2021 brought a warm growing season and turbulent autumn, delivering ripe fruit and moderate yields. The Riesling harvest was late, producing supple, aromatic wines with medium-term ageability.	
COMPOSITION	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 92%	
ORIGIN	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 57% Beamsville Bench, 35% Lincoln Lakeshore, 8% Creek Shores	
TOPOGRAPHY	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
SOIL	<i>Beamsville Bench</i> Stony clay till composed primarily of limestone, mixed with sandstone and shale. <i>Lincoln Lakeshore / Creek Shores</i> Lacustrine clay-loam till composed mainly of red shale and sandstone, mixed with limestone.	
HARVEST DATA	<i>Dates</i> Oct 11–Dec 1 <i>Titrateable Acidity</i> 9.2 g/L <i>Yield</i> 4.0 mt/ac (74 hl/ha)	<i>Sugar</i> 18.9° Brix <i>pH</i> 3.08
VINIFICATION	A 5-hour skin soak prior to pressing; fermented over 2 weeks in stainless steel at cellar temperatures using exclusively indigenous yeast; aged in place for 6 months <i>sur lie</i> ; minimal sulphur additions.	
BOTTLING DATA	<i>Date</i> Aug 2022 <i>Residual Sugar</i> 7.0 g/L <i>pH</i> 2.88	<i>Alc/Vol</i> 11.5% <i>Titrateable Acidity</i> 7.8 g/L <i>Production</i> 9,500 cs
SENSORY PROFILE	<i>Colour</i> Pale straw. <i>Nose</i> Aromas of lemon drop, cut grass and ruby grapefruit at the fore, with undertones of tangerine, anise and fresh pastry. <i>Palate</i> Dry and medium in body; well extracted up front with a note of Key lime; the mid-palate shows a tense seam of saline acidity, with chalky, lemon pith grip beneath and a hint of wet stone; the wine's mineral character drives into a delicate yet persistent finish of white peach, dried apricot and lemon grass.	
AGEABILITY	Best consumed 2023–2026; will develop and hold through at least 2028.	
FOOD PAIRINGS	Goat's cheese appetizers, sushi, raw oysters marinated grilled vegetables, pan-seared trout, <i>charcuterie</i> , lemon-braised chicken.	
AVAILABILITY	Ontario Winery, LCBO • 233635	