

# CAVE SPRING

## VINEYARD

2016 CABERNET FRANC ESTATE | VQA Beamsville Bench | Estate Grown

\$34.95 • 750 ml • 12 bt/cs • Extra Dry

<b>ABOUT THIS WINE</b>	This wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. In this terroir, the combination of limestone-clay soil, elevation and moderating on-shore breezes yields a Cabernet Franc of great depth and complexity that will reward years of cellaring.	
<b>VINTAGE</b>	2016 was an extremely warm, dry and ripe vintage with low-to- moderate yields. The Cabernet Francs possess outstanding depth, structure and complexity, holding promise for long-term ageing.	
<b>COMPOSITION</b>	<i>Variety</i> 100% Cabernet Franc <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 (410–510 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> 327, 214	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 14 years
<b>HARVEST DATA</b>	<i>Dates</i> Oct 19–25 <i>Titrateable Acidity</i> 7.2 g/L <i>Yield</i> 3.5 mt/ac (65 hl/ha)	<i>Sugar</i> 24.2° Brix <i>pH</i> 3.25
<b>VINIFICATION</b>	A 21-day maceration and fermentation using indigenous yeasts; ageing for 16 months in French oak <i>barriques</i> , 20% new and 80% 2nd–6th fill	
<b>BOTTLING DATA</b>	<i>Date</i> Jul 2018 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.69	<i>Alc/Vol</i> 14.5% <i>Titrateable Acidity</i> 6.0 g/L <i>Production</i> 150 cs
<b>SENSORY PROFILE</b>	Brooding aromas of cassis, black raspberry and black currant lead the way, set against notes of cedar, tar and minerals. The palate is full in body and very structured, with firm yet supple tannins throughout. Deeply saturated blackberry and black licorice flavours predominate, with nuances of sandalwood, black olive and tea, all driving with vigour and intensity into a refined, velvety finish.	
<b>AGEABILITY</b>	Best consumed 2021 through 2025; should continue to develop until at least 2028	
<b>FOOD PAIRINGS</b>	Roasted fowl (capon, turkey), mild sausages, seared duck, grilled steak, roast beef, vegetable tartine, soft goat's milk cheeses	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery Exclusive • 072751	