

CAVE SPRING

VINEYARD

2018 GEWÜRZTRAMINER ESTATE | VQA Beamsville Bench | Estate Grown

\$18.95 • 750 ml • 12 bt/cs • 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. Along these gentle slopes, limestone-clay soil, elevation and moderating onshore breezes combine to produce a dry, richly extracted Gewürztraminer with notes of exotic fruit and spice typical of this variety.	
VINTAGE	2018 was a warm vintage with normal precipitation and low yields. Gewürztraminer ripened early and to a very high level, delivering a highly concentrated wine with long-term ageing potential.	
COMPOSITION	<i>Variety</i> 100% Gewürztraminer <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Beamsville Bench <i>Site</i> Cave Spring Vineyard	
TOPOGRAPHY	<i>Elevation</i> 125–155 m (425–510 ft)	<i>Slope/Exposure</i> 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	<i>Trellis</i> 2-cane Guyot <i>Clone</i> 47	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 22 years
HARVEST DATA	<i>Dates</i> Oct. 5 <i>Titrateable Acidity</i> 6.0 g/L <i>Yield</i> 2.0 mt/ac	<i>Sugar</i> 22.3° Brix <i>pH</i> 3.52
VINIFICATION	Skin contact for 16 hours prior to pressing; slow, cool-temperature fermentation in stainless steel over a 4 week period using selected yeast; 4 months on the fine lees prior to bottling	
BOTTLING DATA	<i>Date</i> Mar 2019 <i>Residual Sugar</i> 8.0 g/L <i>pH</i> 3.53	<i>Alc/Vol</i> 13.0% <i>Titrateable Acidity</i> 6.6 g/L <i>Production</i> 155 cs
SENSORY PROFILE	<i>Colour</i> Deep straw. <i>Nose</i> Intensely aromatic with scents of ginger, lychee and rosewater over top notes of orange blossom and comb honey. <i>Palate</i> Full bodied and dry in style; rich and generous on the attack followed by a luscious mid-palate showing animated spice and ripe, highly extracted flavours of marmalade and papaya; the finish is long and expansive, brimming with orange peel, clove and ginger and balanced by a delicate but cleansing thread of acidity.	
AGEABILITY	Best consumed 2020 through 2024, with potential to develop and hold until at least 2026.	
FOOD PAIRINGS	Onion tarts, spicy Dal, shellfish curry, ginger chicken or tofu, grilled pork with fruit salsa; baked ham; <i>choucroutte garnis</i>	
AVAILABILITY	Ontario Winery Exclusive • 302059	