

2018 PROVA | VQA Beamsville Bench | Estate Grown

\$39.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE	Prova – meaning 'trial' in Italian – is a wine that applies low-intervention winemaking and viticultural techniques to small batches of fruit from selected micro-crus at our Beamsville Bench estate, probing the boundaries of method and style. Components of these pilot lots are incorporated into our Estate wines as we refine our understanding of <i>terroir</i> at Cave Spring Vineyard. Fittingly, our inaugural 2018 vintage delves into the influence of skin contact and controlled oxidation with our iconic variety – Riesling.	
VINTAGE	2018 was a warm vintage with normal precipitation and low yields. Riesling ripened early and fully, delivering structured, well extracted wines that promise long-term cellaring potential.	
COMPOSITION	<i>Variety</i> 100% Riesling <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 Pendelbogen <i>Clone</i> 21, 49	<i>Density</i> 1,450/ac (3,600/ha) <i>Avg Vine Age</i> 20 years
HARVEST DATA	<i>Dates</i> Sep 18–Oct 5 <i>Titrateable Acidity</i> 10.4 g/L <i>Yield</i> 3.0 mt/ac (56 hl/ha)	<i>Sugar</i> 19.0° Brix <i>pH</i> 3.02
VINIFICATION	50% was fermented on the skins in an open top vessel and aged <i>sur lie</i> in neutral, 500L French oak barrels for 12 months; 50% underwent a 12-hour skin soak prior to fermenting in stainless steel and ageing for 12 months <i>sur lie</i> ; both lots were fermented using exclusively indigenous yeasts	
BOTTLING DATA	<i>Date</i> Oct 2019 <i>Residual Sugar</i> < 2.0 g/L <i>pH</i> 3.10	<i>Alc/Vol</i> 12.0% <i>Titrateable Acidity</i> 8.1 g/L <i>Production</i> 85 cs
SENSORY PROFILE	<i>Colour</i> Golden straw. <i>Nose</i> Deep aromas of honeycomb, pine needle, fresh hay and apple sauce; nuances of ginger root, candied orange peel, green tea and jasmine. <i>Palate</i> Dry and medium in body; creamy up front with honied apple, saffron and a touch of tannin; round and richly concentrated in the middle, with ripe pear and vanilla bean at the core, locked in by crispness on the edges; the finish is luxurious, with abundant orange liqueur flavours balanced by grippy notes of black tea and walnut.	
AGEABILITY	Best consumed 2022 through 2025; will hold through at least 2028	
FOOD PAIRINGS	Spicy lamb kebabs with baba ghanoush and walnuts; pork chops with cream sauce; grilled octopus; roasted celeriac or cauliflower with farro; vegetable Tagine; grilled Halloumi with olives	
AVAILABILITY	Ontario Winery Exclusive	

