

# CAVE SPRING

## VINEYARD

2018 ROSÉ | VQA Niagara Peninsula

\$13.95 • 750 ml • 12 bt/cs • Dry



<b>ABOUT THIS WINE</b>	Our Rosé is vinified from grapes grown in selected vineyards throughout the Niagara Peninsula. Before pressing, the partially crushed berries are left on their skins just long enough to produce a rosé-tinged must. Fermented dry, the resulting wine offers refreshing berry fruit and lively acidity, making it ideal for casual fare any time of the year.
<b>VINTAGE</b>	2018 was a warm vintage with normal precipitation levels and low yields. Cabernet Franc ripened in its normal window, producing rosé musts with medium extraction and crisp structure.
<b>COMPOSITION</b>	<i>Varieties</i> 90% Cabernet Franc, 10% Chardonnay <i>Estate Grown</i> 50%
<b>ORIGIN</b>	<i>Appellation</i> VQA Niagara Peninsula <i>Sites</i> 68% Lincoln Lakeshore, 32% Beamsville Bench
<b>TOPOGRAPHY</b>	<i>Elevation</i> 80–155 m (260–510 ft) <i>Slope/Exposure</i> 2–6% / NNW
<b>SOIL</b>	<i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale <i>Lincoln Lakeshore</i> Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone
<b>HARVEST DATA</b>	<i>Dates</i> Oct 12–17 <i>Sugar</i> 20.7° Brix <i>Titrateable Acidity</i> 6.0 g/L <i>pH</i> 3.44 <i>Yield</i> 4.0 mt/ac (74 hl/ha)
<b>VINIFICATION</b>	Whole berry grape clusters underwent 12 to 24 hours of skin contact to extract rosé colour prior to pressing, after which the rosé must was fermented slowly at cool temperatures in stainless steel tanks.
<b>BOTTLING DATA</b>	<i>Date</i> Feb 2019 <i>Alc/Vol</i> 13.0% <i>Residual Sugar</i> < 2.0 g/l <i>Titrateable Acidity</i> 5.5 g/L <i>pH</i> 3.61 <i>Production</i> 3,600 cs
<b>SENSORY PROFILE</b>	A medium vermillion-coloured rosé with fresh, ripe red berry aromas predominating over top notes of white pepper and spice; Dry and medium bodied, the palate debuts with juicy strawberry fruit and crisp red currant and rhubarb flavours in the middle. A cleansing seam of acidity accentuates the wine's core of mixed berry fruit, along with peppery nuances, on the finish.
<b>AGEABILITY</b>	Best consumed 2020 through 2022
<b>FOOD PAIRINGS</b>	Mixed antipasti, tapenade, Niçoise salad, ratatouille, cured salmon, tomato-mozzarella pizza, traditional paella, grilled chicken or fish, herbed rare lamb
<b>AVAILABILITY</b>	<b>Ontario</b> Winery, LCBO • 295006