

CAVE SPRING

VINEYARD

2019 CABERNET FRANC CS2GO | VQA Niagara Peninsula | Estate Grown

\$18.95 • 200 ml • 24 bt/cs • Extra 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, limestone and shale-laced clay loam soils combine with exposure to moderating onshore breezes to create a Cabernet Franc centred on bright, succulent fruit and spicy overtones.

VINTAGE

2019 was a temperate vintage with normal heat, precipitation and yield levels. A sunny fall extended the harvest window, delivering structured, complex Cabernet Francs with medium to long-term ageability.

COMPOSITION

Variety 100% Cabernet Franc
Estate Grown 100%

ORIGIN

Appellation VQA Niagara Peninsula
Site 70% Lincoln Lakeshore, 30% Beamsville Bench

TOPOGRAPHY

Elevation 125–155 m (410–510 ft) **Slope/Exposure** 3–6% / NNW

SOIL

Lincoln Lakeshore Lacustrine clay-loam till composed of red shale, sandstone and limestone
Beamsville Bench Stony clay till composed primarily of limestone mixed with sandstone and shale

HARVEST DATA

Dates Oct 25–Nov 5 **Sugar** 22.1° Brix
Titrateable Acidity 9.0 g/L **pH** 3.17
Yield 4.25 mt/ac (76 hl/ha)

VINIFICATION

A 3-week maceration and fermentation using exclusively indigenous yeasts; barrel ageing for 15 months, 90% in neutral, 225L and 500L oak (France, Hungary, US) and 10% in new oak (France, Hungary)

BOTTLING DATA

Date Jun 2021 **Alc/Vol** 13.5%
Residual Sugar < 2.0 g/l **Titrateable Acidity** 5.3 g/L
pH 3.72 **Production** 280 cs

SENSORY PROFILE

Colour Medium gamet. **Nose** Lifted aromas of cedar, mint, black cherry, forest floor and black tea, with nuances of toffee, graphite and eucalyptus. **Palate** Dry and medium bodied with juicy, red cherry fruit and light, fine-grained tannins up front; the tannins broaden while remaining refined in the middle, showing a hint of smoke and melding with the wine's bright, red currant fruit; the tannic core draws into a polished, harmonious finish of cherry, grilled red pepper and pencil shavings.

AGEABILITY

Best consumed 2021 through 2023; will hold through at least 2027

FOOD PAIRINGS

Roasted poultry or turkey, beef brisket, Mitaki mushroom roast, vegan burritos or pupusas, roasted red pepper and eggplant dishes

AVAILABILITY

Ontario Winery Exclusive

