

2020 GEWÜRZTRAMINER ESTATE | VQA Beamsville Bench | Estate Grown

\$21.95 • 750 ml • 12 bt/cs • Extra 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, the combination of limestone-clay soil, elevation and moderating onshore breezes combine to produce a dry, richly extracted Gewürztraminer with notes of exotic fruit and spice.

VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Low yields and an extended harvest delivered highly extracted Gewürztraminer with long-term ageing potential.

COMPOSITION

Variety 100% Gewürztraminer
Estate Grown 100%

ORIGIN

Sub-Appellation VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY

Elevation 125–155 m (425–510 ft) **Slope/Exposure** 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

Trellis 2-cane Guyot
Clone 47

Density 1,450/ac (3,600/ha)
Avg Vine Age 25 years

HARVEST DATA

Dates Nov 4
Titratable Acidity 5.5 g/L
Yield 65 hl/ha (3.5 mt/ac)

Sugar 23.4° Brix
pH 3.52

VINIFICATION

85% of the fruit underwent an 8 hours skin soak followed by a mix of indigenous yeast fermentation in neutral, 225L oak barrels and selected yeast fermentation in stainless steel; the remaining 15% underwent indigenous yeast, skin fermentation followed by ageing in neutral oak; overall, the wine was fermented using 70% indigenous and 30% selected yeast; all lots were aged *sur lie* for 8 months

BOTTLING DATA

Date Sep 2021
Residual Sugar < 2 g/L
pH 3.52

Alc/Vol 14.0
Titratable Acidity 6.2 g/L
Production 355 cs

SENSORY PROFILE

Colour Deep yellow. **Nose** Concentrated aromas of rose water, shaved ginger, lychee nut and dried apricot over notes of nutmeg, sultana raisins and rum. **Palate** Dry and very full bodied; rich with light, grippy tannins on the attack; the mid-palate is broad and viscous with notes of fig, dried orange, vanilla bean, and turmeric, underpinned by a firm, lightly stoney texture; the wine pushes with linear focus into a warm, aromatic and persistent finish with delicate walnut, pecan, clove and cinnamon tones.

AGEABILITY

Best consumed 2023 through 2028, with potential to hold until at least 2030.

FOOD PAIRINGS

Onion tarts, spicy Dal, shellfish curry, ginger chicken or tofu, grilled pork with fruit salsa; baked ham; choucroute garnis

AVAILABILITY

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CAVE SPRING VINEYARD | NIAGARA PENINSULA

