

CAVE SPRING

VINEYARD

2020 RIESLING CSV | VQA Beamsville Bench | Estate Grown

\$34.95 • 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, limestone-clay soil, elevation and moderating onshore breezes combine to create a *terroir* of great distinction. Vinified from the finest micro-parcels of mature vines at the estate, our CSV wines embody our highest commitment to quality and authenticity.

VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Riesling ripened somewhat early, delivering fully extracted wines with ample acidity and long-term cellaring potential.

COMPOSITION

Variety 100% Riesling
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 **Density** 1,450/ac (3,600/ha)
Clone 21, 49 **Avg Vine Age** 27 years

HARVEST DATA

Dates Sep 24, 30 **Sugar** 22.3° Brix
Titrateable Acidity 10.1 g/L **pH** 3.07
Yield 3.0 mt/ac (56 hl/ha)

VINIFICATION

18-hour pre-press skin soak for the barrel and tank lots; fermented 65% in neutral 225L barrels, 30% in tank, and 5% on the skins; all lots fermented at unregulated temperatures using exclusively indigenous yeast and aged 10 months *sur lie*; minimal sulphur additions.

BOTTLING DATA

Date Sep 2021 **Alc/Vol** 13.5%
Residual Sugar 4.0 g/L **Titrateable Acidity** 8.7 g/L
pH 2.97 **Production** 575 cs

SENSORY PROFILE

Colour Light yellow. **Nose** Aromas of ripe yellow plum, Meyer lemon, fresh custard and vanilla bean, with hints of marjoram, orange peel, cut grass and anise in behind. **Palate** Dry and medium bodied; grippy up front with grapefruit pith tones; viscous and extracted in the middle, with seamless integration of Mirabelle plum flavours, feathery tannins and delicate acidity, trimmed throughout with black licorice and fresh mint tones; a marked salinity provides tension at the back, giving way to a creamy yet muscular finish layered with mixed citrus peel, fresh fennel and roasted flaxseed.

AGEABILITY

Best consumed 2025–2032; will develop and hold through at least 2035; decanting recommended.

FOOD PAIRINGS

Grilled Turbot or Snapper, curried prawns, tempura, onion tart, roasted Cornish hen, pork tenderloin, soft cheeses.

AVAILABILITY

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