

# CAVE SPRING

## VINEYARD

2021 CABERNET FRANC | VQA Beamsville Bench | Estate Grown

\$20.95 • 750 ml • 12 bt/cs • Extra Dry



**ABOUT THIS WINE** This wine originates from our Cave Spring Vineyard, nestled on a gently sloping terrace of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench. In this hillside *terroir*, the combination of limestone-clay soils, elevation and moderating onshore breezes yields a robust Cabernet Franc with a savoury, mint-berry character unique to our estate..

**VINTAGE** 2021 brought a warm growing season and turbulent autumn, delivering ripe fruit and moderate yields. Harvested on time, Cabernet Franc produced plush, refined wines approachable over the medium-term.

**COMPOSITION** *Variety* 100% Cabernet Franc  
*Estate Grown* 100%

**ORIGIN** *Appellation* VQA Beamsville Bench  
*Site* 100% Cave Spring Vineyard

**TOPOGRAPHY** *Elevation* 125–155 m (410–510 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.

**HARVEST DATA** *Dates* Oct 14–Nov 2 *Sugar* 23.3° Brix  
*Titrateable Acidity* 5.4 g/L *pH* 3.38  
*Yield* 4.0 mt/ac (74 hl/ha)

**VINIFICATION** A 3-week maceration and fermentation using exclusively indigenous yeast; the entire *cuvée* was transferred into 225L and 500L oak barrels, 20% by gravity feed, to age for 14 months; overall, 95% neutral and 5% new French oak; minimal sulphur additions; unfiltered at bottling.

**BOTTLING DATA** *Date* Feb 2023 *Alc/Vol* 13.5%  
*Residual Sugar* < 2.0 g/l *Titrateable Acidity* 6.0 g/L  
*pH* 3.61 *Production* 2,360 cs

**SENSORY PROFILE** *Colour* Medium garnet. *Nose* Layered scents of mint, Bay leaf, forest floor and roasted red pepper, with nuances of cracked pepper, coffee grinds, blueberry, black cherry and graphite. *Palate* Medium in body, with a supple structure; succulent, grippy blackberry fruit on the attack; satiny tannins underpin the mid-palate, melding with ripe Damson plum and cassis fruit to create a plush yet polished feel; the tannins taper and soften, carrying vibrant blackcurrant and blueberry flavours alongside whispers of cacao and brewed coffee into a long, refined finish.

**AGEABILITY** Best consumed 2024 through 2027; will develop through at least 2029.

**FOOD PAIRINGS** Roasted poultry or turkey, beef brisket, Teriyaki Mitaki mushroom roast, vegan burritos or pupusas, roasted red pepper and eggplant dishes.

**AVAILABILITY** *Ontario* Winery, Vintages • 9/9/2023 Vintages Release • 523001

## REVIEWS & ACCOLADES



### 90 Pts • ★★★★★ Value

When Niagara can turn out Cab Franc like this at \$20, the grape's future as a commercial success is assured. It's a mid-weight, well-balanced and approachable example with typical raspberry fruit, nicely infused fresh herbs and subtle oak. It is not too rigid, not too loose... The length is very good to excellent.

– David Lawrason (09/23)

## Vintage Assessments

### 90 Pts • Recommended | Best Buy

This excellent 2021 has a bright, fairly deep purple colour. The nose is slightly spicy with intense, bright, plummy fruit along with some gentle minerally, faint cedar-sandalwood notes. Dry, medium-bodied, bright, fresh, still youthful, ripe plum flavours with a lingering, crisp, very gently cedary finish. A well-made, perfectly ripe Cab Franc (with no green tonality), it has 6 g/L total acidity and was aged for 14 months in 225L and 500L French oak barrels (95% neutral and 5% new). Note that it is bottled unfiltered thereby augmenting mouthfeel. Showing very nicely, it should still get better with 2–3 years of ageing. This very tasty, still youthful, nicely structured 100% Cabernet Franc has 13.5% alcohol and under 2 g/L residual sugar. A versatile crowd-pleaser, it is an excellent match for tomato-based recipes.

– Michael Vaughan (09/23)