



















CAVE SPRING

\$35.25

* Suggested retail price

Pinot Noir Estate VQA Beamsville Bench 2019

 Sustainable

	Product code	14420508
	Licensee price	\$30.49
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	Ontario
	Subregion	Niagara Peninsula, Beamsville Bench
	Classification	Estate bottled
	Varietal(s)	Pinot Noir 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	1,7
	Closure type	Cork
	À boire	Best consumed 2022 through 2027; will hold through at least 2029; unfiltered at bottling, decanting is suggested

ABOUT THIS WINERY

More than three decades ago, the Pennachetti family helped to pioneer the cultivation of noble European grape varieties on the Niagara Peninsula with the planting of their first Riesling and Chardonnay vines at Cave Spring. In the years since, Cave Spring has established itself as one of Canada's most acclaimed wineries, earning a reputation for crafting elegant and distinctive cool-climate wines in the heart of Ontario's wine country.

TASTING NOTES

Colour : Medium ruby.

Nose : Fragrant aromas of cranberry, forest floor, cassis and black tea over top scents of toffee, pencil shavings, clove and thyme.

Palate : Medium bodied with a firm structure and jammy, raspberry fruit up front; granular tannins and supple edges flesh out the middle, combining with undertones of reduced cranberries, cinnamon and steeped tea; the finish is layered and refined, with crushed cherry fruit punctuated by hints of graphite, white pepper and coffee grinds.

PRODUCT NOTES

2019 was a temperate vintage delivering average heat and precipitation. Yield for Pinot Noir was slightly

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SELECTIONS
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below average, resulting in succulent, well structured wines with medium to long-term ageing potential.

PRODUCTION NOTES

Five week maceration and fermentation in small, open vats using exclusively indigenous yeasts and 30% stem return; gravity feed to press; barrel ageing for 15 months in 2nd-6th fill, 225L and 500L French oak; minimal sulphite additions; the finished wine is unfiltered

