





## CAVE SPRING

**\$23.00**

\* Suggested retail price

# Riesling Estate VQA Beamsville Bench 2020

 Sustainable

	Product code	14324111
	Licensee price	\$19.98
	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)	Riesling 100 %
	Colour	White
	Sugar	Semi-dry
	Sugar content	6,2
	Closure type	Cork
	À boire	Best consumed 2023–2028; will develop and hold through at least 2032

### 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 Pale yellow.

Nose Concentrated aromas of pineapple, candied lemon, yellow plum and almond paste; hints of white cherry, white flowers and biscuit.

Palate Dry and medium bodied; lush up front with ripe Honeydew and grapefruit tones; the middle shows richly extracted papaya, orange rind and lemon curd flavours, a firm, stony core, rounded edges, and mild salinity throughout; the finish is crisp and generous, with lengthy notes of peach preserve, citrus peel., ginger root and fresh pastr...

### PRODUCT NOTES

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.

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SELECTIONS  
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#### PRODUCTION NOTES

This wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench.

Cool temperature, indigenous yeast fermentation in stainless steel over a 4 week period; 7 months on the fine lees prior to bottling .

