

CAVE SPRING

\$26.50

* Suggested retail price

Chardonnay VQA Niagara Peninsula 2020

 Sustainable

	Product code	14624754
	Licensee price	\$22.60
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Unavailable
	Type of product	Still wine
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	Ontario
	Subregion	Niagara Peninsula
	Varietal(s)	Chardonnay 84 %
	Varietal(s)	Chardonnay Musqué 16 %
	Colour	White
	Sugar content	2,1
	Closure type	Metal screw cap
	À boire	To drink or to keep 5 - 8 years according to the vintage.

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 yellow.

Nose : Aromas of lemon meringue, vanilla bean, Asian pear and tangerine over hints of candle wax and musk.

Palate : Medium bodied with extracted citrus pulp flavours and spicy nuances up front; the middle is dense yet supple, with a core of orange and apple fruit, round edges and a stony underpinning; delicate, saline acidity brings tension and lustre throughout; the finish is plush, with generous marmalade and melon overtones alongside notes of fresh dairy, ginger and ...

PRODUCT NOTES

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Chardonnay ripened early, delivering weighty, crisply structured wines with medium-to-long-term ageing potential.

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SELECTIONS
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PRODUCTION NOTES

Fermented 90% in tank and 10% in neutral, 225L and 500L French oak barrels using 80% indigenous and 20% selected yeasts; all lots aged 6 months sur lie; 15% of the cuvée underwent malolactic fermentation.

