

CAVE SPRING

CAVE SPRING NIAGARA PENINSULA RIESLING

VQA NIAGARA PENINSULA • NIAGARA PENINSULA • CANADA •
NORTH AMERICA

TECHNICAL DETAILS

The Estate

Great winemaking finds its origins through a marriage of vision, passion and patience. 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 Vineyard.

Food Suggestions

Pairs well with pork, shellfish, spicy food, poultry dishes, and cured meat.

TASTING NOTES

Aromas of white grapefruit, red apple and yellow plum are at the fore over top notes of Honeydew melon, pastry dough and allspice. The palate is off-dry and medium-bodied with a crisp, citrus attack, softening in the middle with succulent Bosc pear fruit and richness on the edges. Underpinned throughout by a light stoniness and delicate acidity, the finish combines supple, white peach flavours with a lively, saline quality.

Riesling grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Sustainable
- ABV%: 11
- Class: White

CAVESPRING.CA/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

