

CAVE SPRING

# CAVE SPRING NIAGARA PENINSULA CABERNET FRANC

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 beef, pork, deer, venison, and poultry dishes.

## TASTING NOTES

The nose is concentrated and complex, with succulent blackberry, cassis and plum fruit alongside notes of cedar, mineral and spice. The palate is medium bodied with a seam of ripe yet grippy tannin neatly woven into the wine's juicy, blackcurrant fruit, all complemented by hints of cigar box and tar. The tannins taper and soften on the finish, carrying overtones of mint-cherry, clove and cinnamon.

**Cabernet Franc grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Sustainable
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

