

CAVE SPRING 2002 GAMAY



Grape Variety: 92% Gamay
8% Zweigeltrebe

Appellation: VQA Niagara Peninsula

Vineyard Sites & Soil Types:

- 65% Niagara River Shoreline (clay till and sandy loam over red shale)
- 20% Niagara Escarpment – Cave Spring Vineyard (clay till over shale and sandstone)
- 10% Lake Ontario Shoreline (clay loam till over red shale)

Harvest Dates: Sept. 26 – Oct. 12

Sugar at Harvest: 21.9°Brix

Yield: 75 hectolitres / hectare (4 tonnes / acre)

Alcohol: 13.0%

Residual Sugar: 3.0 g/L

Titrateable Acidity: 5.6 g/L

pH: 3.50

Bottling Date: July 2003

Production: 4,200 cases (12 x 750 ml)

Vinification

- Fermentation occurred on the skins with a 10-day maceration period (carbonic maceration was avoided).
- 15% of the must was bled off for rosé after 24 to 48 hours of skin contact.
- After pressing, the wine underwent complete malolactic fermentation.
- Just 10% of the wine was aged for 4 months in older French oak.

Sensory Profile

- Brilliant ruby red in colour with aromas of red cherry, blackberry, prunes and clove at the fore, and notes of toffee and spice in behind.
- Medium in body, the attack is quite supple, with lively berry fruit and bright acidity. The mid-palate is quite round, with soft tannins and light caramel notes which carry into a long, full and deeply concentrated finish.
- The ideal growing season in 2002 has delivered a Gamay which combines the refreshing fruitiness typical of the grape with a level of ripeness that makes for a truly rewarding Niagara red, highly expressive of our regional *terroir*.

Ageability

- Approachable in its youth, but will gain in complexity for 4 to 6 years.

Food Pairings

- Serve at cellar temperature or lightly chilled with pizza, pasta in tomato sauce, grilled salmon, roasted chicken, barbecued pork or goat's cheese and roasted pepper salad.

Ontario Retail: \$11.95 / 750 ml

Availability: LCBO General List +228569

Dryness: Dry (0)

www.cavespring.ca