



2019

CULMINA
FAMILY ESTATE WINERY

Hypothesis

Varietal

Cabernet Sauvignon (35%)
Merlot (35%)
Cabernet Franc (23%)
Malbec (7%)

Appellation

Golden Mile Bench

Vineyard

Arise & Stan's Bench

Residual Sugar

0.55 g/L

Titratable Acidity

5.58 g/L

pH

3.94

ALC

13.7%

Fermentation

100% French Oak

35% New

65% 1 & 2-year old

Maturation

16 Months in Barrel

Aging Potential

Present - 2028

Vintage Conditions

Mild conditions in spring brought about seasonal budbreak in late April. Warm, dry weather brought early bloom at the beginning of June. Summer was consistently warm until veraison mid-August. Fall was marked by wetter than average conditions, with October's full moon creating a precise end to the ripening season. Culmina's vineyard position above the valley floor combined with low crop levels and skilled vineyard management allowed for ripeness and balance in all varieties.

Tasting Notes

Opulent and refined, the bouquet brings complex aromas of cedar bark, leather, cocoa nibs and dark cherries. The generous palate is layered with succulent dark fruits, licorice and baking spice supported by balanced acidity and silky tannins. The nuances unfurl gradually over a long and persistent finish.

Food Pairing

Smoked beet, pomegranate and warm farro wheat salad topped with roasted almonds; Crispy risotto al salto topped with a wild boar ragu; Roast squab & fois gras en croute with porcini mushrooms and warba potatoes; Venison tenderloin with sunchoke dauphinoise and black trumpet mushrooms; Full flavoured hard cheeses such as two-year aged Gouda.