



CULMINA
FAMILY ESTATE WINERY

2021

Cabernet Sauvignon

| Varietal | Appellation | Vineyard |
|------------------------------|-------------------|-------------|
| Cabernet Sauvignon (100%) | Golden Mile Bench | Arise Bench |

| Residual Sugar | Titratable Acidity | pH | ALC |
|----------------|--------------------|------|-------|
| 0.64 g/L | 5.99 g/L | 4.05 | 13.7% |

| Fermentation | Maturation | Aging Potential |
|--|---------------------|-----------------|
| 100% French Oak 40% New 60% 1 & 2-year old | 16 Months in Barrel | Present - 2031 |

Vintage Conditions

A warm spring led to a slightly earlier than usual budbreak and early flowering. The cooler temperatures in June resulted in a small fruit set with loose bunches. Fall brought a welcome reprieve from the heat of the summer. With even temperatures and no rain or frost through an extended harvest period, each block was harvested at optimal ripeness. The wines from this vintage display exceptional concentration, structure and power.

Tasting Notes

Classic notes of cassis are complemented by layered aromas of sandalwood, cloves, bay leaf and Okanagan garrigue. The dense palate combines rich, dark fruit flavours with spicy black pepper and savoury wild herbs. Fine grained tannins and structure ensure a complex and powerful finish.

Food Pairing

Buckwheat crêpes stuffed with sautéed wild mushrooms and leeks; Rosemary braised lambshanks served with steamed Sieglinde potatoes in a rich red wine sauce; Florentine-style thickcut porterhouse steak with simple accompaniments such as roasted vegetables and polenta; aged cheeses such as Avonlea clothbound cheddar.