



CULMINA
FAMILY ESTATE WINERY

2022

Cabernet Sauvignon

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

Residual Sugar	Titratable Acidity	pH	ALC
0.42 g/L	6.04 g/L	4.09	14%

Fermentation	Maturation	Aging Potential
100% French Oak 40% New 60% 1 & 2-year old	16 Months in Barrel	Present - 2032

Vintage Conditions

A cool spring led to later than usual budbreak and slow start to the growing season with low fruit set. With steady heat and very little precipitation throughout July and August the grapes began to slowly catch up on their maturity. The warmest October on record rewarded our patience in the vineyard by allowing for a prolonged ripening period. Wines from the 2022 vintage are marked by vibrant acidity and classic style

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.