



# Hypothesis 2017

CULMINA  
FAMILY ESTATE WINERY

VARIETAL	HARVEST DATE	VINEYARD & APPELLATION
Cabernet Sauvignon (43%)	November 6 <sup>th</sup>	Arise & Stan's Benches
Merlot (21%)	October 21 <sup>st</sup>	Golden Mile Bench
Cabernet Franc (20%)	October 28 <sup>th</sup>	
Malbec (10%)	October 25 <sup>th</sup>	
Petit Verdot (6%)	November 8 <sup>th</sup>	

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.27 g/L	5.23 g/L	4.01	14%

FERMENTATION
100% French Oak
31% New
20% 1-year-old
49% neutral

BRIX AT HARVEST
24°

BOTTLING DATE
July 30, 2019

MATURATION
16 months in barrel

AGING POTENTIAL
Present - 2027

## VINTAGE CONDITIONS

Despite cold conditions during pruning, 2017 began with seasonal budbreak in late April. Winter melt and spring rains brought wet conditions well into the growing season. July brought very warm and near-drought conditions until the end of September, while cooler conditions during harvest allowed for balanced ripening to take place, ensuring all varieties achieved full phenolic and flavour ripeness while retaining balanced, fresh acidity.

## TASTING NOTES

Black cherry aromatics are complimented by savoury sage and eucalyptus notes. The rich and complex palate showcases wild red fruit layered with cloves and warming spices with hints of black currant. The finely structured tannins and elegant acidity carry the fruit through a long, refined finish.

## FOOD PAIRING SUGGESTIONS

Périgord Truffle risotto with grilled king oyster mushrooms; Roasted Pheasant breast with a chestnut & sage stuffing; Classic Beef Wellington with mushroom duxelles in a butter puff pastry; full-flavoured, hard, cheeses such as Mimolette or Avonlea Clothbound Cheddar.

*"The aromas mingle spice, oak, cassis and cherry. The palate delivers layers of dark fruit. The finish is long and harmonious."*

94 points - John Schreiner