



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 005 SÜSSER RIESLING

VINTAGE 2017

VARIETAL Riesling	TITRATABLE ACIDITY 8.43 g/L
CLONE & ROOTSTOCK 21 & 3309	pH 3.03
APPELLATION Okanagan Valley	RESIDUAL SUGAR 48.3 g/L
VINEYARD Margaret's Bench	ALCOHOL 11.3%
BLOCK X2	FERMENTATION 100% Stainless Steel Cask
HARVEST DATE Oct 17, 2017	BOTTLING DATE April 2, 2018
BRIX AT HARVEST 23.5°	AGING POTENTIAL 8-10 years

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 balanced ripening to take place, ensuring the fruit achieved full phenolic and flavour ripeness while retaining a balanced, fresh acidity in all varieties.

TASTING NOTES

Highly aromatic, the fifth release in our Number Series features a 'fruit salad' nose of white peach, ripe citrus, quince, and honeydew melon, alongside subtle notes of honeycomb, white daisy, and musk. Demi-sec in style, the Süsser Riesling balances bursting stonefruit and juicy ripe apple flavours with a generous mouthfeel and telltale fresh acidity.

FOOD PAIRING SUGGESTIONS

Sweet-savoury Chèvre tartelette with new season vegetables, cut fruit, and chicken liver mousse; 'Flammkuchen'-style flatbread with bacon, caramelized onions, gruyere, and Béchamel; Vietnamese coconut broth with spicy caramel pork and fragrant herbs; blue or washed rind cheeses such as Poplar Grove Tiger Blue or Taleggio; fried Semolina dumplings with Okanagan apricot chutney.