



CULMINA
FAMILY ESTATE WINERY



ACCOLADES FOR N°005 SÜSSER RIESLING

92 points – John Schreiner

This wine is modelled on the great off-dry German Rieslings. It begins with aromas of citrus and peach. The residual sugar lifts both the aroma and the luscious fruit flavours. The bright acidity and the minerality balance the sweet notes. The finish lingers.

90 points – Rick Van Sickle

It's made in a light and sweeter "süsser" style with a range of lime, grapefruit, wild honey and minerals on the nose. It's off-dry on the palate with sweet citrus, ginger, dripping in wild honey but all together nicely balanced with racy acidity.

91 points – Anthony Gismondi

This wine is extremely food-friendly, and at Culmina they pay attention to potential matches, suggesting a sweet-savoury chèvre tartelette with new season vegetables, or cut fruit and chicken liver mousse. The fifth release in the "Number Series" opens with an aromatic orchard fruit nose with flecks of lemon, melon and honey. The off-dry palate is delicate but rich in stone fruit flavours with fine underlying acidity. The fruit comes off Block X2, a cool corner of vines on Arise Bench planted to clone 21. The 'Süsser' tag is a direct translation of the German for sweeter and it more than adequately reflects the overall final impression of this tasty white.