



Cullen,
`Grace Madeline` Margaret River Sauvignon
Blanc/Semillon 2020
Margaret River, Western Australia, Australia



PRODUCER

Cullen Wines is a certified biodynamic, carbon neutral and naturally powered estate, with their philosophy summed up in three simple words; 'Quality, Integrity and Sustainability'. It is one of the oldest and most awarded family wineries in Willyabrup, in Western Australia's famous Margaret River region. First established in 1971 by Dr Kevin and Diana Cullen and now run by their daughter Vanya, the winery has built an outstanding reputation for fine certified biodynamic wines that receive critical national and international acclaim. In 2019, celebrating 30 years at the helm, Vanya received double Winemaker of the Year honours at both the Australian Women in Wine Awards and the Halliday Wine Companion Awards.

VINEYARDS

Grace Madeline is the new name for the Cullen Vineyard Sauvignon Semillon. It has been renamed from the 2018 vintage in honour of Diana Madeline's mother, Grace, who was born in 1895 in London. A vocal and impassioned Suffragette, she was involved in many charities and campaigned for women's rights. The fruit for this wine is still sourced from the Cullen Vineyard, planted to Sauvignon Blanc and Semillon in 1976. The ancient soils are composed of granite and red, gravelly sandy loam, overlaying lateritic subsoils. Dry-farmed Sauvignon Blanc and Semillon are trained on a Lyre trellis due to their high vigour, giving a great area for the leaves and fruit to grow on and enabling fruit to reach proper physiological ripeness.

VINTAGE

2020 vintage was defined by dry conditions from the onset of budburst through to harvest in 2020. A lower than average rainfall in 2019, and hot dry weather conditions in January, February and March made for almost drought conditions for harvest 2020. Bunch numbers were about average, but low berry weights due to the dry conditions produced very low yields and wines which were balanced and pretty in nature. The harvest was unaffected by Covid 19 lockdowns as we had finished harvest and most of the fermentations had also finished, we just had the pressing of the red wines. Chardonnay yields were still affected by the previous year's frost.

VINIFICATION

The fruit was hand harvested on fruit and flower days of the biodynamic calendar. It was barrel-fermented using indigenous yeasts. The high quality of the sauvignon blanc fruit supported overnight skin contact, creating phenolic tension and mouthfeel. 45% of the Sauvignon Blanc was matured in French oak (75% new) for three months, adding complexity and depth to the wine. The Semillon component was crushed and pressed straight away, and then spent five months in French oak (55% new) prior to blending and bottling.

TASTING NOTES

This wine is pale straw in colour with green hues. On the nose, there are aromas of passion fruit, blossom, lime and mango. On the palate, flavours of citrus, lime, nettle and cut grass combine with notes of vanilla on the mid-palate. An intense yet elegant wine, with vibrant acidity, minerality and great texture.

Grape Varieties	93% Sauvignon Blanc 7% Semillon
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.6g/L
Acidity	8.1g/L
Wine pH	3.08
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

