

Cullen,
`Diana Madeline` Wilyabrup 2016
Margaret River, Western Australia, Australia

CULLEN WINES

WILYABRUP & MARGARET RIVER



Grape Varieties **93% Cabernet Sauvignon**
 5% Merlot
 1% Petit Verdot
 1% Malbec

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| Winemaker | Vanya Cullen and Andy Barrett-Lennard |
| Closure | Screwcap |
| ABV | 12.5% |
| Acidity | 5.2g/L |
| Wine pH | 3.7 |
| Notes | Carbon Neutral, Certified Biodynamic, Certified Organic, Sustainable, Vegetarian, Vegan |

PRODUCER

Cullen is one of the oldest and most awarded family wineries in Western Australia's famous Margaret River region. Certified biodynamic, carbon neutral and naturally powered, their philosophy is best summed up in three simple words: 'Quality, Integrity and Sustainability'. First established in Wilyabrup 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 acclaim both in Australia and internationally. 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. In 2023, Vanya was awarded the Order of Australia (OAM) for her services to viticulture and wine. Her unwavering dedication to biodynamic viticulture has inspired many like-minded winemakers across the world.

VINEYARDS

The soils at the Cullen vineyard are old granite and gravelly, sandy loam, overlaying lateric subsoils. The Cabernet Sauvignon comprises 11.33 hectares and was planted in 1971. The Merlot was planted in 1976 and covers 1.76 hectares. The conversion to biodynamic viticulture is believed to have produced better fruit, the character of which is preserved during the winemaking process. Vanya, the winemaker, believes that these characters are best retained by bottling under Stelvin.

VINTAGE

The growing season in 2016 was favourable with good spring rains and warm conditions. After three vintages of very low yields, this vintage has given a wine of elegance, brilliant colour and purity of fruit.

VINIFICATION

Fruit was hand harvested and carefully sorted. Each variety was fermented separately with naturally occurring yeasts. Fermentation lasted an average of 35 days. The wine then spent a further 14 days on the skins to maximise extraction of tannins and aromas. The wine was then aged for 14 months in French oak barriques, 67% of which were new.

TASTING NOTES

This is a complex and well-structured wine. Layers of blackcurrant fruit dominate the palate and are enhanced by leafy notes. Lovely spicy nuances are supported by fine grained tannins, a result of the prolonged period of oak ageing. All the classic Cullen Vineyard Wilyabrup flavours are there: cassis, violets, chocolate and ironstone.

LIBERTY WINES