Cullen.

`Kevin John` Wilyabrup Chardonnay 2016 Margaret River, Western Australia, Australia





100% Chardonnay
Vanya Cullen and Andy Barrett- Lennard
Screwcap
13.5%
1.5g/L
4.9g/L
3.29
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

This wine was named after Kevin John Cullen, a pioneer of the Margaret River wine region. Together with his wife Diana, they planted the first Cabernet Sauvignon in Wilyabrup. All the Chardonnay grapes were grown in three separate blocks in Cullen's own vineyards where the vines are more than 30 years old, having been planted in 1976 and 1988. Aspect is mostly level or southerly. Winemaker Vanya feels that her conversion to biodynamic viticulture has given better fruit, the character of which she has preserved during the winemaking process.

VINTAGE

2016 was another great vintage for Cullen and their 1976 Chardonnay vines produced some incredible fruit. Yields were very low at 2.16 tonne/hectare. This is a wine of great purity and vitality.

VINIFICATION

The Chardonnay grapes were harvested by hand and then were whole bunch pressed and fermented with wild yeast in French oak barriques. 100% of the wine underwent natural malolactic fermentation prior to receiving 10 months of maturation in oak, 30% of which was new.

TASTING NOTES

Brilliant light gold in colour, the Kevin John Chardonnay bursts with intense citrus, pear and tropical fruit aromas that are enhanced by the light oak treatment. The flavours are rich and complex, combining fresh pear, grapefruit, lime and papaya. The finish is wonderfully balanced by the citrusy acidity.