



## `Mangan Vineyard` Margaret River Sauvignon Blanc/Semillon 2017

Margaret River, Western Australia, Australia



Grape Varieties **54% Sauvignon Blanc**  
**46% Semillon**

Winemaker **Vanya Cullen**

Closure **Screwcap**

ABV **12.5%**

Residual Sugar **0.89g/L**

Acidity **6.2g/L**

Wine pH **3.18**

Bottle Sizes **75cl**

Notes **Carbon Neutral, Certified Biodynamic, Certified Organic, Sustainable, Vegetarian, Vegan**

### 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 Wilyabrup, 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

The Mangan vineyard is located adjacent to the Cullen vineyard in Wilyabrup. Soils consist of loams and gravels over lateritic subsoils with clay around one metre below the surface. The vines are cane and spur pruned, dry farmed and cultivated using biodynamic methods.

### VINTAGE

The 2017 harvest was challenging both in the vineyard and the winery. A cold and stormy October contributed to a slow start in the vineyard before fine conditions in November when below average rainfall and above average temperatures ensured veraison was only slightly delayed. The slow accumulation of flavour and ripeness ensured the fruit maintained good natural acidity levels. Above average rainfall in March made harvest decisions tricky but below average rainfall and fine weather in April supplied a nice finish for a vintage that has delivered great quality and quantity.

### VINIFICATION

All grapes were dry farmed, hand-harvested and sorted before crushing. Fruit was picked between 11th and 25th March at 10.4 to 12° Baumé, when it had reached the perfect level of fruit ripeness and acid. A small parcel of this wine underwent overnight skin contact to extract aromas and improve texture on the palate. It was entirely fermented with indigenous yeast in stainless steel tanks to preserve freshness without any barrel ageing.

### TASTING NOTES

On the nose complex aromas of gooseberries and citrus fruit combine with freshly cut grass. The textural palate has intense citrus fruit notes of lemon and lime rounded out by honeydew melon. These pure fruit flavours are sustained on a long savoury finish.