

Cullen,
`Diana Madeline` Wilyabrup 2017
Margaret River, Western Australia, Australia

CULLEN WINES

WILYABRUP & MARGARET RIVER



Grape Varieties

81% Cabernet Sauvignon
10% Merlot
6% Petit Verdot
3% Malbec

Winemaker	Vanya Cullen
Closure	Screwcap
ABV	13%
Residual Sugar	0.45g/L
Acidity	5.3g/L
Wine pH	3.71
Notes	Certified Biodynamic, Certified Organic, 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

2017 was a vintage of great quality and quantity. The length of the vintage gave the grapes time to develop aromatics and flavours not found in the shorter, warmer seasons. It was a classic, traditional wet winter, followed by slightly cooler than average spring and summer temperatures. Excellent yields across all varieties were equally matched to quality; very welcome indeed after three years of tiny yields. Fruit for Diana Madeline was harvested between the 12th March and 12th April.

VINIFICATION

The grapes were hand picked 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 18 months in French oak barriques, 40% of which were new.

TASTING NOTES

Bright deep purple, the 2017 Diana Madeline shows fantastic complexity and vibrancy on the nose with layers of dark fruits complemented by herbal notes. Elegant and poised; silky on the palate, delivering blueberry and currant flavours entwined with subtle cacao bitterness.

LIBERTY WINES