

Cullen,

`Kevin John` Wilyabrup Chardonnay 2017

Margaret River, Western Australia, Australia

CULLEN WINES

WILYABRUP & MARGARET RIVER



Grape Varieties	100% Chardonnay
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.9g/L
Acidity	6.3g/L
Wine pH	3.32
Notes	Certified Organic, 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

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

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 by quality; very welcome indeed after three years of tiny yields. Fruit for Kevin John was harvested on Fruit and Flower days between the 8th February and 6th March.

VINIFICATION

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

TASTING NOTES

Brilliant pale gold. Perfumed with notes of pears, white flowers and citrus which are lifted by the barrel ageing. Very fine and already complex, the palate combines Anjou pear, white nectarine and some almond notes. The 2017 vintage of Kevin John is wonderfully balanced by its natural acid structure.

LIBERTY WINES