



Cullen,
`Kevin John` Wilyabrup Chardonnay 2021
Margaret River, Western Australia, Australia



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, located just 20 kilometres north of Margaret River township. 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 and the soils are old granite and sandy loam. 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

The 2021 harvest was defined by Covid and staff restrictions for hand harvesting. The low yields ensured that the crop was harvested at optimal condition and ripeness. Bird pressure was high and rain events during the growing seasons and also throughout harvest provided challenges. Harvest took place between 12th and 28th March.

VINIFICATION

The bunches were hand harvested, whole-bunch, basket-pressed and the juice racked to barrel. Fermentation occurred with indigenous yeast. The wine underwent 100% natural malolactic conversion and spent a total of eight months in new oak puncheons. The wine had no fining, filtration or cold stabilisation.

TASTING NOTES

Straw in colour with green reflections. This incredibly perfumed wine has intriguing aromas of white flowers, mandarin, curry leaf and nutmeg. On the palate, concentrated fruit - lemon, lime, orange and mango. The length and minerality of the wine is carried through with a surge of fruit density and cleansing acidity. Persistent flavours linger, showing the concentration of the 2020 harvest being hot and dry.

Grape Varieties	100% Chardonnay
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	13%
Residual Sugar	2.4g/L
Acidity	7g/L
Wine pH	3.11
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan