



Cullen,

`Kevin John` Wilyabrup Chardonnay 2022

Margaret River, Western Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	13.5%
Bottle Sizes	75cl

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. Fruit was harvested from three separate Wente clone Chardonnay blocks in Cullen's own vineyards where the vines are more than 30 years old, having been planted in 1976 and 1988. Their aspect is mostly level or southerly and the soils are old granite and sandy loam. Winemaker Vanya Cullen feels that her conversion to biodynamic viticulture has given better fruit, the character of which she has preserved during the winemaking process.

VINTAGE

The 2022 vintage was defined by cooler temperatures, resulting in a longer ripening season and wines of immense perfume and texture. Lower yields contributed to excellent fruit quality and maintained the health of the vines. Harvest took place between 3rd and 21st February.

VINIFICATION

Fruit was hand harvested around the biodynamic calendar over 8 different passes. It was then whole-bunch, basket-pressed and then 12% of the juice racked to amphora for a two day skin contact before being pressed to 50% new biodynamic puncheons for fermentation. Fermentation occurred with indigenous yeast, with 10% occurring in a concrete egg. Regular batonnage took place. The wine underwent 100% natural malolactic conversion and spent a total of six months in puncheons. The wine had no fining, filtration or cold stabilisation.

TASTING NOTES

Straw in colour with green hints. This incredibly perfumed wine has intriguing aromas of lemon, lime flowers, kaffir lime, dried pear and fig with hints of saline. On the palate, concentrated characters of dried pear, orange blossom, and lemon sherbet combine with vibrant mineral acidity, creating a symphony of flavours with great expression and length. Beautifully balanced, it shows many years of promise ahead.