



Cullen,

`Kevin John` Wilyabrup Chardonnay 2023

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 was 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. 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. The fruit is 100% dry farmed, biodynamically certified Wente and Gingin clone, yielding around 1.7 tons per hectare.

VINTAGE

The growing conditions were cold and wet until December due to the effects of the Indian dipole and La Niña which lasted until the very end of December. Fortunately, these phenomena were followed by an exceptional dry period that graced the vineyards through to the end of harvest. Due to the inclement weather during the growing season, the 2023 vintage was low yielding but the small berry size brought brilliantly concentrated flavours resulting in beautifully balanced wines.

VINIFICATION

The bunches were hand harvested across three weeks according to the biodynamic calendar capturing both fruit and flower days. Fruit was then whole-bunch, basket-pressed and 12% of the juice racked to amphora for a two-day skin contact before being pressed to barrel. Fermentation occurred with indigenous yeast, with 10% occurring in a concrete egg with amphorae and biodynamic puncheons also used. The wine underwent 100% natural malolactic conversion and spent a total of eight months in 80% new oak biodynamic puncheons. The wine had no fining, filtration or cold stabilisation.

Grape Varieties	100% Chardonnay
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	13.8%
Residual Sugar	2.2g/L
Acidity	6g/L
Wine pH	3.25
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

TASTING NOTES

Straw in colour with green hues. This incredibly perfumed wine has intriguing aromas of white flowers, orange blossom, mandarin, curry leaf and vanilla. On the palate, concentrated fruit characters of peach, nectarine, and citrus grapefruit notes are tightly bound with phenolic tension at the front. The wine has fantastic power, length and a firm, structured finish.