



Cullen,

`Grace Madeline` Wilyabrup Sauvignon Blanc/Semillon 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

Grace Madeline is the new name for the Cullen Vineyard Sauvignon Semillon. It was been renamed from the 2018 vintage in honour of Diana Madeline's mother, Grace, who was born in 1895 in London. A vocal and impassioned Suffragette, she was involved in many charities and campaigned for women's rights. The fruit for this wine is still sourced from the Cullen Vineyard, in which the Sauvignon Blanc and Semillon vines were planted in 1976. The ancient soils are composed of granite and red, gravelly sandy loam, overlaying lateritic subsoils. Dry-farmed Sauvignon Blanc and Semillon are trained on a Lyre trellis due to their high vigour, giving a great area for the leaves and fruit to grow on and enabling fruit to reach proper physiological ripeness.

VINTAGE

2023 was a low yielding vintage which resulted in some stunning grapes and quality wine. The growing conditions until December were cold and wet and due to the negative Indian dipole and La Niña effects finishing in December 2022, there was an unprecedented dry spell from December until the end of harvest. Small berry size particularly in white grape varieties produced beautifully balanced wines.

VINIFICATION

The fruit was harvested in March 2023 between 6th and 12th March on the full moon fruit days and some flower and fruit days. The grapes underwent overnight skin contact to give the wine phenolic tension. A portion of the Sauvignon Blanc component was barrel fermented and another portion fermented in a concrete egg. The average time in oak for the Sauvignon Blanc was 8 months in 100% biodynamic puncheons, 85% of which were new. The Semillon component was tank fermented.

TASTING NOTES

Light straw in colour with green hints. On the nose, there are vibrant aromas of citrus and pear, with complex notes of curry leaf, slate and sea salt. The palate is lively, with bright acidity and notes of elderflower, dried pear with herbaceous hints of marigold and curry leaf. It is a wine of great balance and texture.

Grape Varieties	75% Sauvignon Blanc 25% Semillon
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.5g/L
Acidity	5g/L
Wine pH	3.23
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan