



Cullen,

`Elvie Clarke` Wilyabrup Sauvignon Blanc/Semillon 2024

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 honours Elvie Clarke, mother of Kevin John Cullen. Elvie Alice Clarke was a gifted pianist, enchanting story teller and staunch supporter of the suffragette movement. The fruit is sourced from the 22ha Mangan vineyard, which is located adjacent to the Cullen vineyard in Wilyabrup. It was planted to Sauvignon and Semillon in 1995. Soils consist of old granite and sandy loam over lateritic subsoils with clay around one metre below the surface. The vines have vertical shoot positioning, are cane and spur pruned, dry farmed and cultivated using organic and biodynamic methods.

VINTAGE

The 2024 vintage was the hottest, driest and earliest harvest on record. Rainfall stopped at the end of September 2023, with nominally no rain until the season broke in May 2024. Unseasonable warmth all through the growing season combined with heatwaves in January meant harvest started early and was over extremely quickly. But with sunshine comes flavour and 2024 does not disappoint in fruit weight and concentration. No rain and plenty of sun meant that fruit was harvested at optimal ripeness (albeit earlier than expected!) and created wines with great depth of flavour and extract. The ample marri blossom and dry conditions meant both bird and disease pressure was low, the main concern was water stress on the dry grown vines.

VINIFICATION

All varieties were dry farmed and harvested by hand. Fruit was harvested between 1st and 10th February on biodynamic fruit and flower days. The crushed grapes were given overnight skin contact to create greater phenolic tension and palate depth. The wine was then fermented naturally and left without oak to be bottled with all the vibrancy of the vintage and purity of flavours.

TASTING NOTES

Light green in colour with creamy tinges. The nose is brimming with notes of elderflower, white flower, jasmine, gardenia, lemons, grapefruit and passionfruit. The palate is vibrant with lively acidity and zesty characters of kaffir lime, kumquat and pink grapefruit. It shows layers of complexity with unctuous juicy fruit and the texture of pear and pink apple.

Grape Varieties	58% Sauvignon Blanc 35% Semillon 7% Verdelho
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Winemaker	Vanya Cullen
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Closure	Screwcap
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ABV	13.5%
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Bottle Sizes	75cl
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Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan
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