



Cullen,
Margaret River Late Harvest Chenin Blanc 2025
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

Chenin Blanc was planted on the Cullen Vineyard in 1976. The soils are old granite and gravely sandy loam, overlaying lateritic subsoils. The vines are grown on Scott Henry and Lyre trellising systems, allowing for healthy fruit to grow on vigorous vines with dense canopies.

VINTAGE

The 2025 season was shaped by a warm autumn in 2024, which led to double budburst in several varieties. Harvest began in early February under warm, settled conditions, allowing steady, unhurried picking. Fortunately, brief late-season rainfall had no impact on ripeness or disease. The Chenin Blanc was harvested at the end of the season in mid-March, on a moon opposite Saturn Fruit Day according to the biodynamic calendar, contributing to wines of clarity, depth and strong varietal expression.

VINIFICATION

The Chenin Blanc canes were cut to increase the sugar concentration in the almost-ripe grapes, before being hand picked. The grapes were pressed and transferred to tank for fermentation using indigenous yeast. Fermentation was stopped after two weeks by chilling, leaving 130 g/L of residual sugar. The wine was filtered and then bottled soon after to preserve freshness.

TASTING NOTES

The wine is a rich golden straw hue, with aromas of pear, apple and fig, layered with hints of toffee, honeysuckle and a touch of brioche. The palate is generous yet graceful, opening with apricot, persimmon and Pink Lady apple, followed by subtle notes of almond and marzipan. Fresh, vibrant acidity brings balance and energy, carrying the layered flavours through a long, persistent finish.

Grape Varieties	100% Chenin Blanc
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	10%
Residual Sugar	130g/L
Bottle Sizes	37.5cl
Notes	Certified Biodynamic, Certified Organic