

Cullen,
Cabernet/Merlot 2024
Margaret River, Western Australia, Australia

CULLEN WINES
WILYABRUP & MARGARET RIVER



Grape Varieties	85% Cabernet Sauvignon 15% Merlot
Winemaker	Vanya Cullen
Closure	Screwcap
ABV	13%
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

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

Fruit for Cullen Wines is sourced entirely from the estate's certified organic, biodynamic and dry-farmed vineyards, with 48% sourced from the Cullen vineyard and 52% from the Metricup vineyard. The soils at Cullen are old granite and gravelly sandy loam, overlaying lateric subsoils. The Cullen vineyard comprises 11.33 hectares and was planted in 1971. The vines are Scott Henry trellised, which yields grapes of high tannins and flavours. Vanya feels that her conversion to biodynamic viticulture has given her better fruit, the character of which she has preserved during the winemaking process.

VINTAGE

The 2024 vintage was the hottest, driest, and earliest harvest on record. Rainfall effectively ceased at the end of September 2023, with virtually no precipitation until the season broke in May 2024. These dry, sunny conditions led to small but precise yields, while delivering impressive fruit weight and concentration.

VINIFICATION

The biodynamically grown grapes were hand-harvested on 12th, 15th and 21st February, over two flower days and one fruit day. Fermentation was carried out with indigenous yeasts, with skin contact lasting between five and 11 days. The fruit was pressed using traditional basket presses before ageing for eight months in oak, with 23% new barrels.

TASTING NOTES

The wine is a ripe mulberry colour with purple tinges. The nose is intense and layered, showing notes of ironstone and cigar box, lifted by elegant floral spices of sage and red capsicum, alongside expansive aromas of mulberry, violet, and rose. On the palate, fine-grained tannins frame a progression of perfumed wild red fruits into firmer flavours of dark chocolate and blackcurrant, with refined touches of cedar and sandalwood. The finish is long and composed.