Cullen,

`Grace Madeline` Wilyabrup Sauvignon Blanc/Semillon 2025

Margaret River, Western Australia, Australia



Grape Varieties	**74% Sauvignon Blanc** **26% Semillon**
Winemaker	**Vanya Cullen**
Closure	**Screwcap**
ABV	**13.5%**
Residual Sugar	**0.96g/L**
Acidity	**5.9g/L**
Wine pH	**3.28**
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

This wine is named 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 sourced entirely from the Cullen Vineyard, from Sauvignon Blanc and Semillon vines 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

Vintage 2025 at Cullen began in early February after a warm, dry growing season capped off by unusually warm conditions in May 2024 that triggered a rare "double budburst" in Chardonnay as well as Semillon. Some shoots tried to wake up before winter, then again after, naturally reducing fruitfulness and leaving tiny crops and beautifully concentrated fruit. The was some bird pressure early in the year, but once the blossom came through the birds seemed to disappear overnight. Harvest was later to start than the average of the last 15 years, as the second, later budburst was the fruitful one that was picked. The result is a set of whites with lifted perfume, texture and depth and a slightly softer natural acidity than 2024.

VINIFICATION

The fruit was harvested in three stages in February, on 13th, 15th, and 28th, with the Sauvignon Blanc picked first. It was barrel-fermented using indigenous yeasts with overnight skin contact, creating phenolic tension and mouthfeel. The Sauvignon Blanc was matured in French oak (58% new) for six months. The Semillon was crushed and pressed straight away, and then spent time in French oak prior to blending and bottling.

TASTING NOTES

Light straw yellow with golden hints. The bouquet features white blossom, honey and beeswax notes alongside apple and quince. A touch of citrus lifts it further. The palate is structured, with bright acidity, dried pear, lemon curd and a hint of vanilla.