

2020 CULLEN AMBER



WINEMAKER: Vanya Cullen
REGION: Margaret River, Western Australia
VARIETALS: 52% Semillon, 48% Sauvignon Blanc
MATURATION: 100% for 3 months in used French biodynamic barriques
ALCOHOL: 12.8% alc/vol

QUALITY, INTEGRITY, SUSTAINABILITY: The Cullen vineyard and winery is carbon neutral, biodynamically farmed and dry-grown with an 'A' grade certification from the Biological Farmers Association. Grapes are the only ingredients in Cullen wines.

WINEMAKING: This blend of Semillon and Sauvignon Blanc is selected from the certified Biodynamic Cullen vineyard. The grapes for this wine were harvested on a full moon-opposite-Saturn Flower Day, New Moon Flower Day, and Flower and Fruit days according to the biodynamic calendar. It was then fermented in both open and closed fermenters, as well as amphorae for an average of 10 days on skins, before being pressed and aged in older French oak puncheons and biodynamic barriques for 3 months.

TASTING NOTES: Vibrant and fresh but layered with complex aromas of negroni, jasmine and orange blossom. The intriguing palate is textural and concentrated with great length and persistence. Flavors of negroni, peaches and cream mingle with herbs and toffee. The wine will reward careful cellaring for ten years or more.

CRITICAL ACCLAIM: 93 pts Vinous, 93 pts Decanter, 90 pts Wine Enthusiast

ABOUT CULLEN: A founding winery of Margaret River, Cullen was established in 1971 by pioneering winemakers Kevin and Diana Cullen. In redefining the style of Australian Cabernet Sauvignon produced in the 1970s, the fledgling estate caught the attention of the nation. Since then, an unrelenting commitment to quality, integrity, and biodynamics has positioned Cullen as one of Australia's finest estates. Vanya Cullen, the founders' daughter, chief winemaker for more than 30 years, and 2019 Winemaker of the Year, is one of the country's trailblazers not only in biodynamics but also by establishing Australia's first certified carbon neutral winery.

