CULLEN WINES
WILYABRUP & MARGARET RIVER

2022 Kevin John



This wine is harvested in Kevin John's 100th birth year. Harvested from 3 separate Wente clone chardonnay blocks, planted in 1976 and 1988, on their own roots, yielding 1.8 tonnes per hectare.

Hand Harvested around the biodynamic calendar over 8 different harvest times from the 3rd to the 21st February. The fermentation took place in 50% new biodynamic puncheons, where it was left to mature for a further 6 months. Battonage during fermentation and no fining filtration or cold stabilisation to bottle.

COLOUR

Brilliant straw with strong green tinges

BOUQUET

Lemon and sea spray mist, lime flowers and kaffir lime, dried pear and fig

PALATE

Crunchy vibrant mineral acidity which keeps the flavours, lingering on and on with a back palate of lemon sherbet kicking in to enliven the experience. Dried pear, orange blossom, balance and poise, what a great symphony of flavours coming together all at once on the taste buds

CELLAR

Drink now or in 15 years

DRINK WITH

Crab, prawns, chicken

VINEYARD

100% Cullen Vineyard

VARIETIES

100% Chardonnay

HARVEST

Picked on Fruit and Flower days between the 3rd and 17th February including one pick on a full Moon, Moon opposite Saturn Fruit day.

OAK

6 months in 50% new oak

ALCOHOL

13.5%

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CERTIFIED BIODYNAMIC, CARBON POSITIVE AND NATURALLY POWERED