CULLEN WINES
WILYABRUP & MARGARET RIVER



Cullen

2022
LATE HARVEST CHENIN BLANC

APPEARANCE
Light golden.

AROMA
Apples, toffee, vanilla, jasmine flower.

PALATE
Apple pie, maple syrup, honey, long clean textural finish with great persistence of flavour.

VINIFICATION
The vines were cane cut approximately a month beforehand, thereby making dehydration and concentration of the berries possible. Harvest took place on 26th March 2022, a biodynamic Moon opposite Saturn flower day. This wine has been tank fermented then bottled, giving a finished wine that is fresh, clean, and balanced.

FOOD MATCH
Cullen's honey mousse, or apple pie and ice cream.

CELLARING
Now to 15 years.

WINEMAKER'S COMMENT
This wine is made from chenin blanc vines planted in 1976 on the Cullen vineyard. The vines are certified biodynamic, and also certified carbon positive – where our soils sequester more carbon than our whole business emits.

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