

WILYABRUP

CULLEN WINES

MARGARET RIVER

Cullen Vineyard, with its land, vines, wines and people… is my life's work. Over the 3 decades of working at Cullen the love for Cabernet Sauvignon has deepened. Planted in 1971, it is the heart and soul of what we do at Cullen.

This wine of the 2017 vintage is a tribute to the land and the vines it came from. Pure expression of a great year for Cullen Wines. No additions of yeast, acid, malolactic culture nor fining. The wines grown on these ancient soils are certified biodynamic, carbon neutral and powered naturally by solar power.

The fruit was sourced from 100% old vines on Cullen Vineyard.
Crop level at 6.59 tons per hectare and it is a 100% Cabernet Sauvignon picked on a Flower day: the 11th of April 2017. The harvest took place at 2:08pm precisely, being the exact cycle of the full moon. All hand-picked by the vineyard and winery teams.

The fermentation of both primary and malolactic was natural. The wine spent 99 days in terracotta amphorae before being basket pressed direct to 1 single barrel. All of the wine was aged in French oak for 6 months, of which 100% were new. The Alcohol is 13.5%

261 bottles made

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CERTIFIED BIODYNAMIC, CARBON NEUTRAL AND NATURALLY POWERED