

Cullen Wines

2021
GRACE MADELINE

VARIETAL
67% Sauvignon Blanc, 33% Semillon.

COLOUR
Pale straw with green tinges.

AROMA
Citrus, kaffir lime, vanilla and curry leaf.

PALATE
Vibrant acidity, minerality, and texture, framing citrus, curry leaf, melon, cumin and vanilla flavours. A lively and young wine, with persistent flavour and texture.

VINIFICATION
Once harvested the grapes are simply crushed to stainless steel and oak with over night skin contact.

MATURATION
5 months in 72% new oak.

VINTAGE
The 2021 harvest was defined by Covid and staff restrictions for hand harvesting.
The low yields ensured that the crop was harvested at optimal condition and ripeness. The harvest provided some challenges, with bird pressure and rain events during the growing seasons.
In spite of these adverse conditions, in Wilyabrup, we finished harvest in good time and are very happy with the wines.

FOOD MATCHING
Kingfish ceviche, abalone and asparagus.

CELLARING
Enjoy now or for up to 15 years.

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Mezzanine
THE FINE WINE SPECIALIST