CULLEN WINES
WILYABRUP & MARGARET RIVER

2023 Grace Madeline



Grace Madeline wine is a blend of Sauvignon Blanc (75%) and Semillon (25%), planted on their own roots in 1976 on Cullen Estate. These vines are certified biodynamic and carbon neutral. It is fitting that the wine be named after Grace Madeline, Diana Madeline's mother. Grace, originally from London, lived most of her life in Tasmania and was a suffragette, who loved nature as well as being mother to three daughters.

The first blend of this type was made at Cullen Wines in 1979, from Cullen Estate fruit and it has become one of the flagship blends of the region since that time. The fruit was harvested in March 2023 between 6th March 12th March on the full moon fruit days and some flower and fruit days. The phenolic tension and fine tannins comes in part from overnight skin contact and texture from barrel fermentation and concrete egg fermentation. The average time in oak for the Sauvignon Blanc after natural yeast, fermentation, with no additions of acid yeast etc. was 8 months in 100% biodynamic puncheons, 85% of which were new. The Semillon component was tank fermented. This wine will age well under screwcap for at least 15 years.

COLOUR

Light straw with green tinges

BOUQUET

Citrus, pear, orange, mango curry leaf, slate, sea salt

PALATE

Vibrant clean acidity, dried pear, marigolds, elderflower, curry leaf. A wine with great balance and texture, so young and needing time before it shows all its potential.

CELLAR

Drink now-15 years

DRINK WITH

Serve with: abalone, asparagus, chicken, white meats.

VINEYARD

100% Cullen Vineyard

VARIETIES

75% Sauvignon Blanc, 25% Semillon

HARVEST

Picked between 6th and 15th March on fruit and flower days, including a MOSH full Moon fruit day.

OAK

8 months in 85% new oak

ALCOHOL

13.5%

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