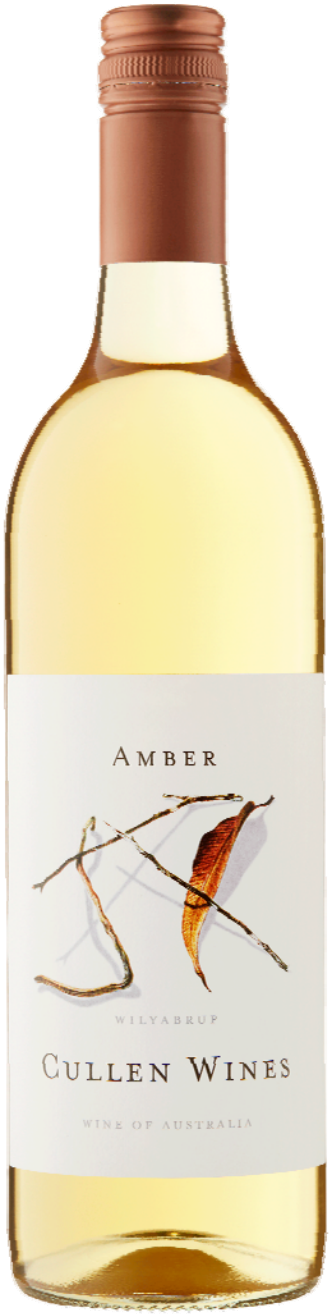
CULLEN WINES
WILYABRUP & MARGARET RIVER

2022 Amber



The Amber is our orange wine made from 59% sauvignon Blanc and 41% semillon. It is a cross vineyard blend, both Mangan and Cullen, once again with only one flower day harvest, the rest being fruit day harvests.

The hand-picked fruit was crushed both to amphora and open fermenters with short skin contact time to pick up vitality and tannins from the skins. The wine was then matured in 20% new oak for 5 months before bottling.

COLOUR

Golden with amber tinges

BOUQUET

Oranges, negroni, wildstraw, almonds, mineral and orange blossom

PALATE

Tightly structured with zinging, energetic, ripe tannins, the palate dances like a group of people experiencing great joy; exuberant orange, pear, nutmeg and thyme, travelling way down the palate showing great complexity, structure and minerality

CELLAR

Drink now or age for 30 years

DRINK WITH

Serve with cured meats, olives, sardines

VINEYARD

83% Cullen Vineyard, 17% Mangan Vineyard

VARIETIES

59% Sauvignon Blanc, 41%

Semillon

HARVEST

1st March, flower day. 25th

February to 7th March fruit days

OAK

5 months in 20% new oak

ALCOHOL

13%

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CERTIFIED BIODYNAMIC, CARBON POSITIVE AND NATURALLY POWERED