



Cullen

The Cullen Grace Madeline is an exceptional biodynamic white blend that captures the pure essence of Margaret River with bright acidity and mineral depth.

CULLEN WINES
WILYABRUP & MARGARET RIVER



Grace Madeline Sauvignon Blanc 2022

Margaret River, Australia

Region and Vineyards

Produced in **Wilyabrup**, a subregion of **Margaret River**, the Grace Madeline vineyard benefits from a maritime climate that is ideal for growing aromatic white varieties. The cool breezes from the Indian Ocean moderate the temperature, enabling a long ripening period that preserves natural acidity and allows the full expression of fruit flavors. This region's unique terroir, with its **granite and gravelly sandy loam over lateritic subsoils**, supports deep-rooted vines that yield fruit with concentrated flavors and a touch of minerality.

The **Cullen Vineyard** has been managed with biodynamic practices since the late 1970s, making it one of Australia's earliest certified biodynamic vineyards. The vines, including **Sauvignon Blanc and Semillon** planted in **1976**, are dry-farmed and trained on a Lyre trellis to maximize leaf exposure and ripening. This biodynamic and carbon-neutral approach, coupled with the vineyard's unique soil composition, enables the vines to thrive naturally, creating a wine that embodies the terroir's vitality.

Winemaking

This vintage benefitted from a wet winter followed by a dry, mild summer, producing excellent conditions for ripening. Grapes were harvested on biodynamic fruit and flower days between February 25th and March 7th. The wine is composed of **76% Sauvignon Blanc and 24% Semillon**. Some skin contact was used to add phenolic tension, enhancing the wine's structure and mouthfeel.

To preserve freshness and complexity, part of the juice was fermented in a concrete egg, which aids in textural development, while **74% of the Sauvignon Blanc** aged in biodynamic barrels for **6 months**. This combination of stainless steel and biodynamic oak aging allows the wine to retain its vibrant acidity and mineral-driven purity while gaining subtle depth and creaminess.

Alcohol :13,00 %

Composition: 76% Sauvignon
Blanc, 24% Sémillon



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Tasting Notes

- **Color:** Pale straw with green highlights.
- **Aroma:** Aromas of **pineapple, apple, lime, and citrus** with a hint of minerality.
- **Palate:** Bright and refreshing with flavors of **apple, citrus, and lime**, supported by crisp acidity and a lingering, polished finish that showcases mineral complexity.

Did you know?

The **Grace Madeline** label honors Grace Cullen, the mother of Diana Madeline, whose legacy of strength and activism is carried on through Cullen's dedication to organic and sustainable practices. The wine is a celebration of family heritage and biodynamic excellence.

Wine Pairing Ideas

- **Seared Scallops with Citrus Butter:** The wine's acidity enhances the scallops' richness and highlights citrus flavors.
- **Herb-Roasted Chicken:** Complements the herbal and fruity notes, balancing the chicken's savory qualities.
- **Ceviche with Fresh Herbs:** The wine's crisp profile matches the freshness and citrusy notes of ceviche.
- **Soft Goat Cheese Salad:** The bright acidity and herbal undertones of the wine complement the creaminess and tang of goat cheese.



Robert Parker (RP) : 94 Points (2020)

Where the 2019 vintage was 67% Sauvignon Blanc and 33% Sémillon, the 2020 Grace Madeline is 93% Sauvignon Blanc and 7% Sémillon. But then, they were wildly different seasons. At 11.9% alcohol, this is incredibly lean and tense, with searing acidity that spears through the heart of the wine like a javelin. The fruit was picked across two dates at an assortment of baumés (10.1 – 12), and all fruit was pressed to puncheon or amphora, depending on the parcel. This vintage may prove to be more polarizing than the two vintages that came before it—due to its low alcohol and, therefore, greener characters—but it appeals more to my palate, as it has more intrigue and spice. Really, it just comes down to style preference.

