



Cullen

Cullen Mangan East Block is a biodynamic red blend from Margaret River, expressing vibrant fruit and elegant structure with a commitment to sustainability and quality.

CULLEN WINES
WILYABRUP MARGARET RIVER



Mangan East Block 2021

Margaret River, Australia

Region and Vineyards

Cullen Wines is located in the **Margaret River** region of Western Australia, an area known for its **maritime climate** influenced by proximity to the Indian Ocean, with warm days and cool nights. These climatic conditions provide ideal ripening for red varieties like Malbec and Petit Verdot, helping grapes retain their acidity while developing rich flavors. The **Wilyabrup subregion** is particularly valued for its gravelly, well-drained soils, which provide the vines with an excellent foundation, adding a mineral quality to the wines produced here.

The **Mangan vineyard**, where the East Block is located, is cultivated according to biodynamic principles. The vines are deep-rooted, with **Scott Henry trellising** used to maximize sun exposure and airflow. This technique allows the Malbec and Petit Verdot vines to achieve optimal ripeness, producing smaller, concentrated berries with intense flavors. These vines have become well adapted to the specific terroir, delivering fruit that reflects the character of Wilyabrup with balance and complexity.

Winemaking

The **Mangan East Block** blend is crafted from handpicked **Malbec and Petit Verdot**. After harvesting, the grapes were gently destemmed and underwent an **18-day maceration on skins**, a process that enhances color and flavor intensity. This careful extraction ensures that the wine develops both depth and a polished texture. Following pressing, the wine was transferred into **50% new French oak barrels**, where it aged for **eight months**, allowing the varietal characteristics to integrate harmoniously with oak-derived notes, adding subtle hints of spice and complexity.

Minimal intervention was used during vinification, allowing the biodynamic character of the vineyard to shine. The wine was produced with **13.5% alcohol**, maintaining freshness and vibrancy, while the oak aging imparted gentle structure and rounded tannins, creating a wine with both immediate appeal and aging potential. The final blend was refined to accentuate the natural fruit profile and herbal layers characteristic of the Mangan vineyard's terroir.

Alcohol :13,50 %

Composition: 59% Malbec, 41%
Petit Verdot



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Tasting Notes

- **Color:** Deep mulberry, reflecting intensity.
- **Aroma:** Blackberry, plum, rose, and tar, with notes of chocolate, dried herbs, and saffron.
- **Palate:** Layered berry flavors, fresh tannins, and a long, luxurious finish.

Did You Know?

Cullen Wines, one of the pioneers of biodynamic winemaking in Australia, was founded in 1971. **Vanya Cullen**, daughter of the founders, continues to lead the estate, prioritizing sustainability and quality. In 2023, she received the Order of Australia Medal (OAM) for her contributions to the wine industry and environmental stewardship.

Wine Pairing Ideas

- **Braised Lamb with Rosemary and Thyme:** Complements the wine's herbal notes and plush texture, with tannins balancing the lamb's richness.
- **Wild Mushroom Risotto with Parmesan:** The earthy mushrooms align with the wine's depth, while Parmesan enhances its savory layers.
- **Venison with Blackberry Sauce:** The dark fruit profile harmonizes with the gamey notes, creating a balanced, complex pairing.
- **Aged Manchego Cheese:** Complements the wine's structure and fruit intensity, highlighting its nutty, slightly tangy notes.



Robert Parker (RP) : 92 Points (2021)

The 2021 Mangan East Block is a blend of Malbec (59%) and Petit Verdot (41%) from the Mangan Vineyard on Caves Road. This is an interesting wine—the tannins lock up the fruit and, if anything, augment the muscular propensity of each of the varieties. However, the wine, while being very intense in the mouth, is also beautifully seamless—each variety has absorbed the other, meaning the raspberry and pink peppercorns of the Malbec melt into the lavender, potpourri and blackberry fruit of the Petit Verdot. This is stylistically distinct and shows little evidence of the cool, wet year that birthed it. Bravo.

