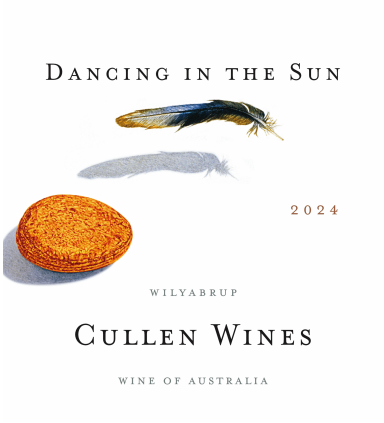


Cullen Wines

2024

'DANCING IN THE SUN'

White Blend | *Margaret River - Australia*

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 53% Sauvignon Blanc - 28% Semillon - 14% Chenin - 4% Chardonnay - 1% Verdelho
Vineyard: Cullen Wines (Wilyabrup)
Vine Age: Average: 30-years-old
Soil Type: Sandy/gravelly loam duplex
Viticulture: Certified biodynamic - certified organic - dry-farmed
Fermentation: Native — stainless-steel
Skin Contact: 6-12 hours
Aging: 6 months in stainless steel
Alcohol: 12.8%
pH: 3.44
Total Acidity: 5.4 g/L
Total SO2: 84 ppm
Total Production: 2,842 cases

Reviews

Wine Advocate | 93 points
James Suckling | 93 points

About

'Dancing in the Sun' represents the fun and joyful side of biodynamics. It's a refreshing blend of Sauvignon Blanc and Sémillon with a touch of Chardonnay and Verdelho, to be enjoyed with good friends while... dancing in the sun. The fruit comes from the Metricup Vineyard (certified organic, in biodynamic conversion) and the Mangan and Cullen Vineyards (both certified biodynamic, certified organic, and dry-farmed). The 2024 vintage was the hottest, driest and earliest harvest on record. Rainfall turned off like a tap at the end of September 2023, with nominally no rain until the season broke in May 2024. Unseasonable warmth all through the growing season combined with heatwaves in January meant harvest started early and was over extremely quickly.

The fruit was harvested on the fruit and flower days of the biodynamic calendar between January 11th and February 11th. Back at the winery, it saw some skin contact before fermentation. The varieties then fermented spontaneously and separately in stainless steel and remained there for about six months before being blended. It was bottled with just a light fining, filtration, and sulfur addition.

Tasting Notes

Tightly structured phenolics and acidity hold together fresh citrus and tropical fruit notes: lemon, pink grapefruit, lychee and apples. It is elegant and fresh in style, with a lean and persistent finish.