

Cullen Wines

2025

'METRICUP'

Chardonnay | Margaret River - Australia

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Metricup
Vine Age: Average: 30-years-old
Soil Type: Sandy/gravelly loam duplex
Viticulture: Certified biodynamic - certified organic - dry-farmed
Fermentation: Native — 50% in stainless-steel, 50% in puncheons (20% new)
Aging: 7 months in 50% stainless-steel, 50% puncheons (20% new)
Alcohol: 13.5%
pH: 3.44
Total Acidity: 6 g/L
Total SO2: 78 ppm
Total Production: 2,259 cases

About

This Chardonnay comes from a certified organic vineyard (in conversion to biodynamics) planted in 1998 in the Metricup area on the border of Wilyabrup. The idea with this wine was to make a Chablis-style Chardonnay using little oak and cool fermentations in stainless steel to retain the fruit. It's completely different to 'Kevin John' in terms of place and style, being less heavily influenced by oak and coming from slightly further inland than the Wilyabrup estate vines. The 2025 vintage began in early February after a warm, dry growing season, capped off by unusually warm conditions in May 2024, triggering a rare "double bud burst" in the Chardonnay—some shoots tried to wake up before winter, then again after, naturally reducing fruitfulness and leaving tiny crops and beautifully concentrated fruit. The vintage resulted in exceptional white wines with opulence, structure and ripe fruit characters.

The fruit was hand harvested over two days: a Flower Day on February 18th and a Fruit Day on February 23. Back at the winery, the fruit was crushed and the juice went to 50% stainless steel tanks and 50% puncheons (of which 20% were new) for spontaneous fermentation. The wine remained in those fermentation vessels for seven months prior to blending and bottling with fining, sterile filtration, and a dosage of sulfur.

Tasting Notes

Light gold with green tinges, this wine shows ripe Mediterranean fruits like fig, dates, and stone fruit. It is lifted by hints of lemongrass, ginger, and fresh vanilla. The palate has refined acidity and finishes with mineral elegance.