

Cullen Wines

2024

CABERNET SAUVIGNON MERLOT

Margaret River - Australia

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 85% Cabernet Sauvignon - 15% Merlot
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: 5-11 days
Aging: 8 months in oak barriques (23% new)
Alcohol: 13%
pH: 3.6
Total Acidity: 5.9 g/L
Total SO2: 83 ppm
Total Production: 3,000 cases

Reviews

Wine Advocate | 94 points

About

Cabernet Sauvignon Merlot is a blend as old as time, but it's one that has taken on a new shape in Margaret River, taking on a coastal minerality and nuance. This one comes entirely from the certified biodynamic, certified organic, and dry-farmed vineyards at the Cullen estate in Wilyabrup. 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. These vintage conditions mean this is a wine of power and depth.

The fruit was harvested on the 12th, 15th and 21st of February over two flower days and one fruit day. The fruit was de-stemmed and sent to stainless steel for spontaneous fermentation. After 5-11 days, the skins were pressed off the wine and it was then sent to barriques (23% new) for eight months of maturation. It was blended in tank and bottled with a light fining, filtering, and dosage of sulfur.

Tasting Notes

Ripe mulberry and ironstone lead into cigar box, floral spice, and hints of sage and violet. The palate shifts from perfumed red fruit to blackcurrant and dark chocolate, shaped by fine tannins with touches of cedar and sandalwood.