

CULLEN WINES

WILLYABRUP & MARGARET RIVER



Diana Madeline 2007

This is one of the greatest Diana Madeline's. The outstanding quality of this wine reflects a combination of the excellent conditions that existed for all red grape varieties during the lead up to the 2007 vintage and the benefits of employing the best biodynamic practices.

The vines at the end of winter in 2006 were in exceptionally good health and thus able to capitalise fully on the stimulus provided by an unusually warm spring. The more rapid than usual growth of the vines in the spring resulted in the grapes of the early varieties being ready for harvesting before the end of January, which led to the earliest start to vintage ever recorded at Cullen Wines. Although spring and early summer temperatures were as much as 2.5°C above average, they never became excessive and the vines received the benefit of two good bursts of rainfall at the peak of their growing season.

The outstanding quality of the fruit that was produced, particularly the red varieties, during the warm vintage in 2007 provides good evidence that the vines on the Cullen Vineyards are able to adapt very successfully to increases in temperature during the lead up to vintage. This adaptability is attributed to the benefits of employing a well established biodynamic approach to viticulture. From the encouraging experience gained in 2007, the Cullens consider that the effects of global warming on their vines are likely to be limited, which is a huge relief. The 2007 Diana Madeline was made from 84% Cabernet Sauvignon, 8% Merlot, 4% Cabernet Franc and 4% Petit Verdot.

The fruit was picked at Baumés ranging from 12.0 to 13.8° and fermentation employed natural yeasts. The wine was matured for 14 months in high quality French oak barriques.

Colour	Very concentrated deep red
Bouquet	Already very complex, combining clean and rich blackcurrant aromas (typical of great vintages of this wine style) with a touch of blackberry and vanillin oak.
Palate	The complex amalgam of liquorice, fennel and different fruit flavours, including plum, mulberry, red currant and blueberry, are backed by just the right amount of clean oak. Long and persistent. The extraordinary depth of flavour reflects the outstanding quality of the 2007 vintage.
Cellaring	At least 20 years.
Food	All red meat dishes and medium - flavoured cheeses.