



2014 Cullen Amber Wine

This wine is the first Amber wine made from Cullen Wines. It is a blend of Semillon and Sauvignon Blanc coming from our certified Biodynamic vineyards. The idea behind this wine is to make a white wine like a red. The grapes were left on skins and fermented partially before being pressed. The skin contact went from 2 days to 1 month depending on the grape/parcel. The fruit was processed in different vessels: open fermenters, closed tank as well as amphora. This explains some of the complexity and the many layers of this wine. 2014 being an amazing vintage for Semillon, we thought it was great time to launch “Amber”. We look at it being a natural step in creative as well as artisanal winemaking.

Colour: Golden

Bouquet: Very Complex already with lemon, cumquat, orange blossom and hints of honey.

Palate: This wine has a textured and concentrated palate with great length and persistence.

Flavours of figs, dried pears, cream, orange and gentle saltiness on the finish.

Cellar: 10 years

Food: Fantastic as an aperitif or with Rosemary and salt crusted chicken.

Vineyard: 64% Mangan Vineyard, 36% Cullen Vineyard.

Varieties: 64% Semillon, 36% Sauvignon Blanc.

Harvest: 1st and 16th March 2014

Oak: 79% of the wine in oak for 4 months in Tonnellerie Bordelaise and Louis Latour barrels.

100% new oak.

Alcohol: 15%