



## 2018 Cullen Amber Wine

This new release of our Amber wine is a blend of Semillon and Sauvignon Blanc selected from our certified Biodynamic vineyard. The wine was left on the skins and fermented partially before being pressed off. The skin maceration went from 9 days to 44 days depending on the parcel. The fruit was processed in different vessels: open fermenters, closed tanks as well as amphorae. This explains some of the complexity and the many layers of this wine. We look at it being a natural step in creative as well as artisanal winemaking.

### **2018 Vintage Report: Growing season conditions:**

During the growing season, traditional wet weather conditions prevailed through the winter months. Rainfall was close to 20% above 15 year average. 565mm, average 474mm.

**Spring/Summer conditions:** Great spring conditions for the dry grown estate, good soil moisture reserves, followed by warm and dry conditions in November contributed to excellent conditions for flowering and fruit-set. This also contributed to healthy canopy growth and good shoot extension, leading into the summer months. 20% below average rainfall. 148mm, average 187mm.

**Summer/Harvest conditions:** The beginning of summer set the vines up well for the remainder of the season. Average temperatures through December and above average rainfall allowed for canopies to continue to function well, soil moisture reserves to be kept up and berry development to remain on track.

The remaining months of summer, January and February, leading into the 2018 vintage had temperatures which were below average, however this allowed for very effective photosynthesis within the canopies and consistent even ripening of the fruit. The vines were not impacted by any severe heat or moisture stress. Average daily maximums through January and February were 25 degrees, 1 to 2 degrees below average, and only 5 days above 30 degrees.

**Yields:** Healthy, balanced yields (average to above average) were experienced across all varieties which was helped by the late spring conditions. The moderate temperatures through the summer provided for excellent fruit composure, with great intensity of flavor.

**Stand out varieties:** Chardonnay, Cabernet Sauvignon (exceptional), Malbec & Merlot. Excellent vintage for concentration, balance and perfume.

**Winemaker Notes:** VINEYARD

100% Cullen Vineyard

VARIETIES: 59% Semillon and 41% Sauvignon Blanc

HARVEST: From 27th of February to 11th of March

OAK: 100% for 2 months in used French oak

ALCOHOL: 13.5%

**Tasting Notes:** Colour: Pale Amber Cellar: 10 years. Bouquet: Very complex already with orange bitters, almonds and a hint of honeysuckle. Food: Fantastic as an aperitif or with Manchego cheese and a touch of Cullen Honey. Palate: This wine has a textural and concentrated palate with great length and persistence. Delightful notes of orange, toffee and gentle saltiness on the finish. It is a tannic wine