



2018 Cullen Mangan East Block

This quality wine was produced on a certified Biodynamic, Carbon Neutral and naturally powered estate. The grapes were harvested from the prime selections of the eastern blocks of the Mangan vineyard, as usual showcasing the best of the specific season. This vintage is a blend of 54% Malbec and 46% Petit Verdot. It was naturally fermented, basket pressed and then matured for 5 months in French oak of which 45% was new.

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% Mangan vineyard.

Varieties: 54% Malbec and 46 % Petit Verdot.

Harvest Dates: 17th and 25th of March, Both Flower days.

Alcohol: 13.4%

Oak: 5 months in French oak, of which 45% were new.

Tasting Notes: Colour: Bright deep purple. Cellar: At least 10 years Bouquet: Violet, blueberries and spicy notes creating a captivating bouquet. Food: Margaret River Venison with charred root vegetables. Palate: Structured with deep blueberry fruit and ripe cherries. Petit Verdot component carrying the wine with some earthy and chocolatey notes.