

CULLEN WINES

WILYABRUP & MARGARET RIVER



2006 Cullen Sauvignon Blanc Semillon

This exquisite wine, which was made entirely from fruit grown on the Cullen's vineyards, comprises 80% Sauvignon Blanc and 20% Semillon, reflecting the relative plantings of these two varieties on those vineyards. The yields of both varieties were only 2.1 tons to the acre, which helps account for the intensity and depth of the wine. Sixty percent of the wine was fermented using natural yeasts and 45% were matured in new French oak. The wine has an alcohol level of only 12%, which demonstrates perfectly that depth of flavour and complexity in a Sauvignon Blanc Semillon blend do not depend on a high alcohol content.

Colour	Pale straw with green tinges.
Bouquet	Amazingly complex for a young wine, combining clean lime, musk, melon and gunflint flint aromas with a touch of background vanillin oak.
Palate	Good depth of fine, elegant and persistent lime, musk and fig flavours. Lovely sweet fruit. A complete, complex and perfectly balanced wine with great persistence.
Cellaring	Up to 10 years.
Food	Crustaceans, oysters, fish and mild Asian dishes.