



2004 MANGAN

Malbec, Petit Verdot and Merlot are three varieties that are particularly well suited to growing in the Margaret River winegrowing region. When blended together these varieties form a divine trinity creating a unique wine. The Malbec provides the fruit power and colour, the petit verdot the length and texture and the Merlot the structure. The fruit which made this wine came from a single vineyard in the Wilyabrup subregion of Margaret River belonging to Rick Cullen and Bettina Mangan. A wine with great drinkability and ageing potential.



[Tasting notes]

The fruit for this unique blend was picked at Baumés of 13.8 to 14.2° and comprised 60% Malbec and 40% Petit Verdot. The wine was matured in French oak for seven months, of which 27% was new.

| | |
|-------------------|--|
| Colour: | Very intense blackberry red with strong crimson tinges on the meniscus |
| Bouquet: | Extraordinary combination of rich blackberry, blackcurrant and fig aromas |
| Palate: | Complex and very substantial. Rich and dark cherry, blackberry and coffee flavours are backed by good firm tannins. Great length and persistence. A blockbuster! |
| Cellaring: | 15 years |
| Food: | Strongly flavoured meat dishes and cheeses |

[Reviews]

Jeff Collerson

The Daily Telegraph 15 June 2005

"Margaret River's Cullen, famous for its blend of cabernet sauvignon and merlot as well as chardonnay, has hit the jackpot with this unusual mix of malbec, South America's most famous red wine grape and petit verdot a former star in France's Bordeaux. This spent just seven months in oak and it's the massive fruit which is to the fore. There's a lifted nose of mocha and spice while the palate is crammed with concentrated complex black fruit flavours and powerful tannins. At 14.5 per cent alcohol, this is an awesome drink."

James Halliday

The Weekend Australian, 18-19 June 2005

"The two biodynamic wines released from Cullen are the 2004 Sauvignon Blanc Semillon (\$35; 92 points) and the 2004 Mangan (\$45; 93 points); both prices cellar door. The Sauvignon Blanc Semillon has that unmistakable Margaret River combination of grass, herb and citrus aromas and flavours, with oak a mere background whisper (18 per cent was fermented in new French barriques with no cultured yeasts). Vibrant and fruity, it can be consumed with total enjoyment now or during the next 10 years. The 2004 Mangan is a highly unusual blend of 60 per cent malbec and 40 per cent petit verdot; profoundly rich, deep and fruity, it is nonetheless so super-smooth you barely notice the tannins that come behind the black cherry, blackberry, mocha and coffee aromas and flavours. Without question, the best yet under the Mangan label, and you can have it with a screwcap or cork closure."