

## 2014 CULLEN WINES AMBER

### Review Summary



**95 pts** “An estate-grown 64/36% blend; wild-fermented and matured in French oak (70%) new for 6 months, no acid additions made, and minimal fining. It is quite extraordinary how the wine has absorbed the oak, perhaps one of the factors emboldening Vanya Cullen to suggest a 15-year cellaring proposition - not so scary if you look at 15yo White Bordeaux.”

**James Halliday**  
Australian Wine Companion  
March 19, 2015

**92 pts** “Very light, copper-tinged orange. Poached pear, tangerine, honey and vanilla on the toasty, deeply perfumed nose. Smooth, broad and fleshy on the palate, offering powerful orchard and pit fruit and vanilla pastry flavors sharpened by suggestions of candied ginger and smoky minerals. Shows the heft of a red wine but the vibrancy and bite of a white—or pink—one. The pear and ginger notes linger with impressive tenacity on the lucid, seamless finish. While this intriguing orange wine is carrying 15% alcohol it does not come off as heavy or warm.”

**Josh Reynolds**  
Vinous  
March 2016

**92 pts** “A blend of roughly two-thirds semillon and one-third sauvignon blanc, this has been fermented on skins, with minimal interference in the winemaking process. Gentle oak warmth here, running through ripe citrus and papaya fruit. Acidity runs through the finish, really gentle, lots of charm.”

**Nick Stock**  
JamesSuckling.com  
February 2, 2016

**91 pts** “This austere blend of Semillon and sauvignon blanc captures the freshness of a coastal breeze, its crunchy grape flavors yielding scents of fresh apple and quince. There’s a bitter floral aspect to balance the wine’s creaminess, and a zip of acidity to brighten the finish. Serve it with crayfish and mushrooms in cream.”

**Joshua Greene**  
Wine & Spirits Magazine  
February 2016



**90-91 pts** “Pale amber in color, produced from a month-long fermentation on the skins, the 2014 Amber saw just 30 parts per million (milligrams per liter) of SO<sub>2</sub> added prior to bottling. It is a Semillon and Sauvignon blend, with scents of dried apricots, spiced apple slices, cinnamon and toffee. On the nicely dry palate, it is medium-bodied with a pleasantly oily texture, with some phenolic grip and yeasty, nutty notes. There are no obvious faults in this wine and it represents a somewhat rare, great, clean example of this style! Vanya doesn’t intend to make this every year and in 2014, there were 1,000 cases produced. Also worth noting, Cullen pairs this quail and pork at the restaurant - matches that I can certainly see working beautifully.”

**Lisa Perrotti-Brown**  
**Robert Parker’s The Wine Advocate**  
**March 2016**

**17.5/20 pts** “Pale apricot color. Light peachy nose. Very tangy. Some impression of sweetness. Very vibrant and characterful. Good lift to it. Not too extreme. Vanya Cullen makes it to ‘have fun’. Long and vibrato. The produce of a very good vintage.”

**Jancis Robinson**  
**JancisRobinson.com**  
**October 8, 2015**

**Best Wines of 2015** “Vanya Cullen took her family’s Margaret River vineyard biodynamic long before “natural” was fashionable. Her first foray into the orange zone shows the character and balance you’d expect of a winemaker of her pedigree and smarts. It’s textural without being overly tannic, with autumn fruits and a touch of honey. Ageing? This is the first vintage; Cullen suggests up to 10 years. Drink this when ... Feeling fretful about your carbon footprint – when it comes to treading lightly on the earth, anything from Cullen is the genuine article. Eat with ... Herbed, grilled quail or chicken; sweet potato fries.”

**Cathy Gowdie**  
**GoodFood.com.au**  
**December 15, 2015**

“Packed with flavors of ginger, dried pears, and a smoky mineral note, this copper-colored wine is the first orange wine from star Australian winemaker Vanya Cullen. Made with up to one month of skin contact in amphorae and oak barrels, it’s complex and rich-textured.”

**Elin McCoy**  
**Bloomberg.com – “Orange Wine Has Finally Arrived. Here Are Eight Bottles to Buy”**  
**June 15, 2016**