

2008 CULLEN WINES KEVIN JOHN CHARDONNAY

Review Summary

97 pts "Surely the best Cullen Chardonnay yet; multiple pickings between 12 and 14 baumé, whole bunch pressing, 100% new French oak for 18 months and 100% mlf should have led to a less focused and intense wine - here the diamond clarity and penetration of the wine is quite exceptional."

Australian Wine Companion 2012

95 pts "In an average year Cullen produces around 1000 cases of Chardonnay, but in 2008 they were hit by rain and hail reducing the production to 300 cases. The 2008 Kevin John Chardonnay (named "Kevin John" after her father since 2006) has complex aromas of pineapple, hay, earth, marmite, toast, green mango and a touch of smoky bacon fat. Floral aromas of jasmine and orange blossom develop after a few minutes. Possessing an alluring combo of silkiness and minerality on the medium to full bodied palate, this is a very crisp, very complex Chardonnay with a very long finish. Quite irresistible now, this one should reward the patient drinking best 2012 to 2019+."

Lisa Perrotti-Brown The Wine Advocate October 2010

92 pts "Made in a somewhat restrained, focused style, this wine features hints of smoke combined with peach and pineapple notes to create the impression of grilled fruit aromas and flavors. It's linear and crisp on the palate, with admirable length and mouthwatering citrus notes on the finish."

Joe Czerwinski, Wine Enthusiast June 2013



92 pts "Hazy yellow-gold. A powerful, highly fragrant bouquet displays ripe orange, nectarine, pear and pungent flowers. Lush, creamy and palate-saturating, with a sweet impression to the array of fruits and flavors. A smoky mineral undercurrent keeps things in check and carries through a broad, spicy, very long finish. I'd serve this with a rich, creamy lobster or crab dish."

Josh Raynolds Stephen Tanzer's International Wine Cellar July/August 2010

"Very small yields in the vineyard resulted in extra-dense flavors for this deliciously expressive Chardonnay."

Food & Wine Wine Guide 2013