

## 2011 CULLEN WINES KEVIN JOHN CHARDONNAY

### Review Summary



**97 pts – Best of Chardonnay 2015** “Harvested on fruit and flower days; hand-picked and whole bunch-pressed, then wild yeast-fermented in French oak barriques, 32% new; 33% natural mlf during 7 months' maturation. An intense but supremely elegant wine; grapefruit and white peach has absorbed the oak without a tremor, the finish and aftertaste exceptionally long.”

**James Halliday, Australian Wine Companion**  
2014

**95+ pts – Top 3 Aussie Chardonnays of 2013** “Aged seven months in French oak of which 33% is new oak, and 33% of the blend undergoes malolactic fermentation, the 2011 Kevin John Chardonnay gives pronounced citrus, lemon and grapefruit notes with hints of crushed stones, ginger and almonds. Very youthful, crisp and tightly-knit on the medium-bodied palate it has a silken texture and very long, mineral-laced finish.”

**Lisa Perrotti-Brown, Robert Parker's The Wine Advocate**  
August 2013

**93 pts – Cellar Selection** “Cullen's Kevin John remains one of Australia's classiest Chardonnays. The 2011 starts off with delicate scents of toasted almond and ripe pear, then develops strident citrus and tropical-fruit flavors. It's plump enough in the mouth to satisfy while remaining only medium bodied. The mouthwatering finish seems to last forever.”

**Joe Czerwinski, Wine Enthusiast**  
October 2014

**93 pts** “Pale gold. Fresh pear and melon on the nose, with ginger, honeysuckle and mineral notes adding lift. Juicy, penetrating and focused, offering zesty orchard and citrus fruit flavors and suggestions of sea salt and bitter quinine. Shows an intriguing blend of richness and vivacity and finishes with outstanding clarity and length.”

**Josh Reynolds, Stephen Tanzer's International Wine Cellar**  
July/August 2013

**92 pts** “Fresh and lively, with juicy flavors of pear, peach and cream, mingling easily through the polished finish. Sneaks up on you, revealing surprising depth after starting off so pretty.”

**Harvey Steiman, WineSpectator.com**  
2013