

2014 CULLEN WINES
KEVIN JOHN CHARDONNAY

Review Summary



96 pts “Hand-picked, whole bunch-pressed, wild-fermented in new French oak, matured for 8 months. The seemingly simple vinification has not resulted in a simple wine. There are multiple layers of fruit and oak ranging through white peach, nectarine, fig and then entering the world of wild fermentation in new oak path. The result is a complete wine of very high quality.”

James Halliday
Australian Wine Companion
2017

93 pts “Green-tinged gold. An expressive, highly perfumed nose evokes ripe melon, poached pear, vanilla and honey, while lemon pith and floral nuances build in the glass. Shows impressive depth as well as energy on the palate, offering mineral-accented Meyer lemon, nectarine and honeydew melon flavors that pick up a floral accent on the back half. Emphatically repeats the pear and honey notes on the impressively long, subtly sweet finish, which shows powerful thrust and a touch of smoky lees.”

Josh Reynolds
Vinous
October 2017

93 pts “Succulent and juicy, with lovely transparency and energy to the pear and white peach flavors, mingling with a smooth, creamy accent and plenty of hazelnut and spice details on the finish.”

MaryAnn Worobiec
Wine Spectator
June 30, 2017