

2015 CULLEN WINES
KEVIN JOHN CHARDONNAY

Review Summary



98 pts/Chardonnay of the Year “To capture such character and presence and frame its breathtaking acid line, pure drive and persistence is nothing short of astonishing. Vanya Cullen credits the vineyard, the fruit and the low-yielding vintage. It seems her stringent biodynamic regime has also contributed to building the minerality in her wines. From a hue of bright straw green, this wine projects glorious white peach purity and hints of anise. Five months in 73% new French oak puncheons and barriques has contributed impeccably and surprisingly subtle and perfectly integrated nuances of vanilla. Wisps of flintiness define a finish of outstanding drive, finesse and undeviating persistence. A think of sheer beauty, it left me completely transfixed.”

Tyson Stelzer
Tyson Stelzer’s Australian & New Zealand Wines of the Year 2017

97 pts “Wastes no time in asserting its blue blood ancestry with vital freshness and citrusy acidity... The layers of white flowers, white flesh stone fruit and grapefruit will become progressively richer and more complex with age, but it’s so well balanced and full of life there is every reason to enjoy this chardonnay young.”

James Halliday
Australian Wine Companion
2018

96 pts “It’s a full golden color, and the rich theme continues. Pear, sweet spices, ripe lime, fennel and biscuits. Medium bodied, full flavor, oxidative nutty character adds interest and complexity, acidity is flinty and composed, ginger and cinnamon spice studded pear tastiness, and a very long gently powdery, tangerine laced finish. It’s a beautiful thing. Power with grace.”

Gary Walsh
The Wine Front
February 17, 2017



93 pts “A dense and fruity white with cooked apple, peach and vanilla aromas and flavors. Full body, layered and rich. Very flavorful and intense. You like the richness. Go for this.”

Nick Stock
JamesSuckling.com
July 17, 2017

92 pts “Intense and bold, offering a spicy mouthful of buttery brioche, marmalade and lemon curd notes. Rich and creamy, with plenty of acidity to keep the flavors fresh and lively.”

MaryAnn Worobiec
Wine Spectator
November 30, 2017

