

**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**

**97 pts** “Always one of Australia’s finest Chardonnays, the 2015 Kevin John Chardonnay doesn’t disappoint. Despite being completely barrel-fermented and aged in 73% new French oak, the toast element is minimal, the wood serving mainly to enhance the medium-bodied wine’s textural qualities and amplify the fruit. Refined notes of white peaches and citrus weave in and out, starting quietly but growing in elegant intensity as the wine progresses across the palate, finishing dry, silky and savory on the nearly endless finish.”

**Joe Czerwinski**  
**Robert Parker Wine Advocate**  
**December 2017**



**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**