

2017 CULLEN WINES  
KEVIN JOHN CHARDONNAY  
**Review Summary**



**97 pts/TOP-RATED CHARDONNAY** “Estate-grown, hand-picked, whole-bunch pressed, wild-fermented (including mlf) in barriques, amphorae and a ceramic egg, blended and matured in French oak (30% new) for 5 months. Splendidly complex, yet singular in its mouthfeel and length. Its finish is its greatest strength, on another plane.”

**James Halliday**  
**Halliday Wine Companion**  
**2020**

**97 pts** “This has a lemon-cream edge to the nose with white peaches and a gentle edge of grilled hazelnuts, pie crust and pastry. The palate is super fresh, lithe and juicy with a tangy core of white-peach and lemon and lime-sorbet flavor that holds the finish. So elegant yet concentrated and long.”

**Nick Stock**  
**JamesSuckling.com**  
**June 26, 2019**

**95 pts** “With cooler than average spring and summer temperatures, the harvest took place between 8 February and 6 March. This wine was naturally fermented (including malol) in a combination of barriques, amphorae and ceramic eggs, then aged for five months in French oak, 30% new. Notes of bay leaf, nutty kernel and floral riffs nuance the athletic white peach and pear fruit. Lively lemony acidity brings levity and line to the palate, although this is still limbering up and could score higher in time.”

**Rebecca Gibb MW**  
**Decanter**  
**October 2019**