

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 Raynolds
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

90 pts “One of the top wines from one of Margaret River’s leading producers, Cullen’s 2014 Kevin John is certainly opulent, but the full malolactic fermentation and eight months in new oak seem to be masking the beautiful, biodynamically farmed fruit. Notes of butterscotch, pineapple and melon rind lead into a rich, toasty, nutty palate, with balanced acidity to keep things fresh.”

Christina Pickard
Wine Enthusiast
February 2018