

2018 CULLEN WINES AMBER

Review Summary



93 pts “A blend of semillon and sauvignon blanc, fermented on skins, this has a rich array of ripe-peach, grilled-almond, baked-apple and orange-zest aromas. The palate is robustly textured and has a very rich and round textural feel with poached stone-fruit flavors. Orange-peel finish. Complex. From biodynamically grown grapes.”

Nick Stock
JamesSuckling.com
September 28, 2020

91 pts “A blend of 59% Semillon and 41% Sauvignon Blanc made on skins in amphorae (18 days), the 2018 Amber then went into second-fill oak for two months. Scents of honey, fig, melon and orange zest emerge from the glass, while the medium-bodied palate is plump and fleshy, finishing with a gentle dusting of tannins.”

Joe Czerwinski
Robert Parker Wine Advocate
January 2020