

2018 CULLEN WINES KEVIN JOHN CHARDONNAY

Review Summary



98 pts “Bright, medium to full yellow colour. A very complex bouquet of candlewax, beeswax, oatmeal and smoky-toasty cashew nut and roasted almond. Grapefruit and other citrus flavours in the mouth. The wine is beautifully intense and complex, restrained and refined as well as concentrated and elegant, the long-lasting finish showing great balance and harmony. An absorbing wine of great bouquet and flavour, with the full array of chardonnay complexities. The aftertaste seems never-ending.”

Huon Hooke
The Real Review
March 20, 2020

98 pts/#28 TOP 100 WINES OF AUSTRALIA “This has such a complex, pristine nose with wet stones, lemon curd and sliced and grilled peaches, as well as fresh apricots and grilled hazelnuts. It is brimming with life. The palate is so perfectly measured and smoothly fleshy with a succulent core of such juicy, rich peaches and grilled lemons. It unfolds long and graceful into the finish. Brilliant chardonnay here.”

Nick Stock
JamesSuckling.com
April 28, 2020

97 pts “Vanya Cullen’s recognition of her father, founder of the winery. A small quantity of the very best estate chardonnay grapes wild-fermented in barrel, matured in French oak (50% new) for 6 months. Wait for 15 seconds after you have swallowed the wine to find just how intense and long the wine is, and also its elegance.”

James Halliday
Halliday Wine Companion
January 17, 2019

96 pts/CELLAR SELECTION “This vintage starts off with bright, bouncy aromas of peach, ground ginger, honey and buttered toast. The filigree palate is broad and layered, with a brightness to the acidity and a beautiful texture. The oak is there but in a supportive role. Length, concentration and class make this a modern Aussie Chard.”

Christina Pickard
Wine Enthusiast
February 1, 2021



96 pts “Picked on fruit and flower days, with one ‘moon opposite Saturn’ (flower day) harvest, which was fermented in a concrete egg. Perfumed vanilla, cantaloupe and dried pear, with hints of blossom and orange bitters suffuse the senses. The palate is broad-shouldered - opulent even - tapering energetically to a long finish and propelled by lip-smacking ripe lime and grapefruit acidity. Pure, muscular fruit powers through to mop up the new oak (50%) with ease. Very charismatic.”

Sarah Ahmed
Decanter
June 10, 2020