

2020 CULLEN WINES AMBER SAUVIGNON BLANC/SEMILLON



Review Summary

93 pts “Bronze-hued orange. A wildly complex bouquet evokes dried peach, pear skin, botanical herbs, honey and pungent flowers. Chewy and focused on the palate, offering orchard and pit fruit nectar, beeswax, fennel pollen, chamomile and toasted nut flavors that show a hint of salinity and a core of juicy acidity. Fleshes out with air and finishes very long and subtly smoky, with the floral, herb and pit fruit notes lingering. As with most orange wines, this one will be divisive. Fermented on its skins for 10 days in a combination of standard and open-top fermenters and clay amphoras, and then aged for three months in neutral French oak casks; 12.8% alcohol.”

Josh Reynolds
Vinous
July 15, 2021

93 pts “Named Amber because the 10 days on skins in open and closed fermenters, including amphorae, produces a deeper hue. This and the low-yielding vintage makes for a structured wine with lifted white pepper, talc, white asparagus and orange pith and peel, giving an aromatic bitters note. Striated lemony acidity and chalky, pithy tannins parry, sustaining a dynamic finish. Predominantly sourced from old vines (planted 1976-1978) with small bunches of tightly packed berries.”

Sarah Ahmed
Decanter
July 28, 2021

90 pts “This vintage of Cullen’s skin-contact Sauvignon, Semillon blend needs to air in glass or decanter to open up. When it does, it offers both herbal and honeyed characters alongside lemon peel and nectarine. A pithy bite adds interested to the palate, as does the zingy acidity and citrusy finish. Refreshing but with enough weight to be quite food friendly (goat cheese comes to mind as a potentially tasty pairing).”

Christina Pickard
Wine Enthusiast
August 31, 2022