



## 2007 CULLEN EPHRAIM CLARKE SAUVIGNON BLANC SEMILLON

### Review Summary



**94 pts** “Highly sophisticated winemaking produces a complex, textured and intense palate with a particularly long finish, the fruit and oak seamlessly married; Sauvignon Blanc (80%)/French oak (50%).”

**James Halliday**  
2009 Wine Companion

**91 pts** “Light gold. Powerful, lees-accented pear, anise, honey and buttered toast aromas are strongly reminiscent of Bordeaux. Rich orchard fruit and melon flavors are brightened by lime and grapefruit zest, picking up vanillin oak spice and herbs on the back end. This was aged in two-thirds new French oak but the wood influence is not obvious. Finishes with very good lift and persistence, repeating the lime note.”

**Josh Raynolds**  
Stephen Tanzer’s International Wine Cellar  
Jul/Aug 2008

**90 pts** “Bright and generous, with grapefruit and peach flavors predominant, finishing with polish and zing. “

**Harvey Steiman**  
Wine Spectator  
November 2008

**90 pts** “The Sauvignon was barrel-fermented in 66% new French oak and remained in barrel for three months. Light straw-colored, the nose reveals herbal notes along with citrus, melon, and mineral. Pungent on the palate, it offers up plenty of citrus and baking spice flavors leading to a crisp, clean finish. Drink this tasty effort over the next 12-18 months. “

**Robert Parker**  
eRobertParker.com  
February 2009