



2008 CULLEN EPHRAIM CLARKE SAUVIGNON BLANC SEMILLON

Review Summary



96 pts “A magical combination of delicacy on the bouquet, and explosive intensity on the racing palate; 28% barrel ferment has been absorbed into the wine; wild yeast; biodynamic grapes.”

James Halliday
2010 Wine Companion

91 pts “Pale yellow. Dusty aromas of lime and peach skin begin rather subdued but with aeration show more spices and notes of honeysuckle and jasmine. Juicy and gently sweet but with a light touch, offering precise orchard fruit and Meyer lemon qualities. Finishes dry and youthfully reticent, with excellent clarity, length and lingering spiciness.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2009

90 pts “Medium straw-colored, it has an alluring perfume of fresh herbs, mineral, and melon. Medium-bodied, savory, and vibrant on the palate with the oak nicely integrated; this lengthy, complex effort will drink well for several more years.”

Jay Miller, Robert Parker’s The Wine Advocate
December 2009, Issue #186

88 pts “This is more reticent on the nose than the 2009, apple-blossom, a touch of peony, gooseberry and a touch of pear. The palate is medium-bodied, a little greener than the 2009, soft entry, just lacking a little depth and vivacity towards the finish. This is still a commendable Semillon/Sauvignon, but it needs to develop a little more chutzpah.”

Neal Martin’s Wine Journal, www.eRobertParker.com
May 26, 2010

TOP 100 of 2009 “Still in its infancy, but it has to be said, looking ravishing already, this is one of the most immediately appealing Cullen whites we have seen in years. The deportment and build quality on show in this wine are breathtaking and you could safely let it develop for another three years in the bottle, allowing this diva to perform at her peak.”

Matthew Jukes’ Top 100 of 2009
May 2009

★★★ “This lightly oaked blend of 81 percent and 19 percent Semillon is alive with gorgeous aromas of sweet lime zest and vanilla. Grapefruit and peach flavors dominate the long, citrus-laden finish. “

Anthony Giglio
Food & Wine Wine Guide 2011