

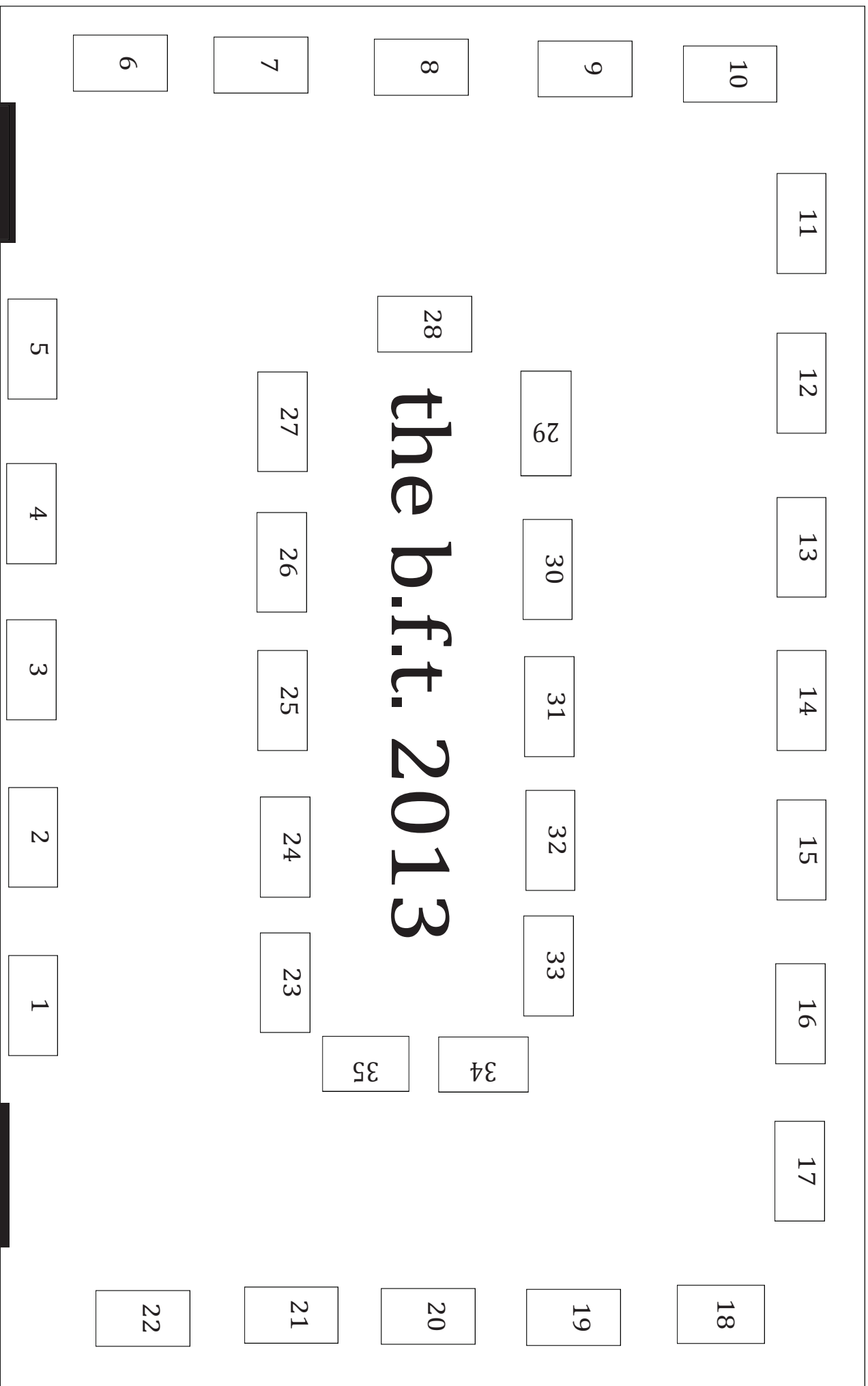


# **The Big Fortified Tasting**

**2013**

**Glaziers Hall, London**

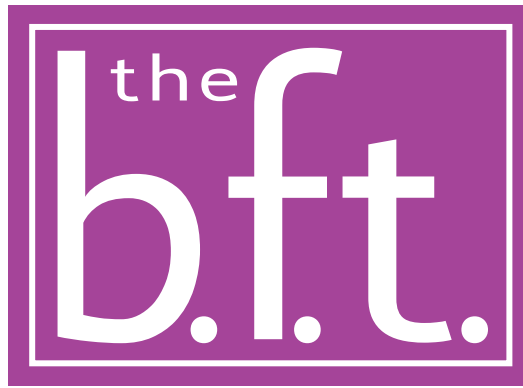
# the b.f.t. 2013



To Vintage Port 2011 (this floor), and upstairs to tutored tastings

**Foyer**

Entrance & Registration



## *Welcome to the Big Fortified Tasting 2013*

As we open the doors on the 4th Edition of the b.ft., we can well and truly say that fortified wine has found its home in the trade tasting calendar.

We have had so much support from producers, their agents, retail buyers, sommeliers and opinion formers, that it has allowed us to ensure that the b.ft. gets stronger and stronger. And, of course, we are indebted to The Port Wine Institute (IVDP), The Madeira Institute (IVBAM), Extenda of Andalusia and Wines of South Africa (WOSA) for their various and valuable support in making the event even more special, every time.

You can stay in the main tasting hall all day, and will find over 70 of the most famous and renowned names in the category, showing well over 300 jaw-droppingly fabulous wines. But, as ever, there is much more besides.

With the help of the Port Wine Institute, we have a free-pour room for the 2011 Port Vintage, giving you the first opportunity to taste this vintage comparatively. Please follow signs to the London Bridge Room.

And upstairs, in both The Court Room and River Room, there are six absolutely top-drawer tutored tastings, led by some of the greatest names in the business.

Whether you are here today to buy, learn, or write, we hope you enjoy the environment, and leave with ideas aplenty.

On behalf of all our producers, their agents, and WOSA, IVBAM, the IVDP and Extenda, we warmly welcome you to the embarrassment of riches which is here on show today.

*Danny Cameron*  
danny@thebft.co.uk

*Ben Campbell-Johnston*  
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**[www.thebft.co.uk](http://www.thebft.co.uk)**

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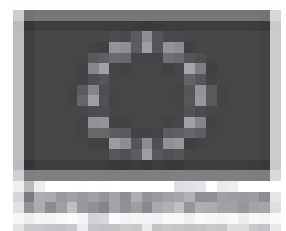
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# THE BIG FORTIFIED TASTING 2013



Extenda is committed to helping fortified wine cellars grow their businesses in export markets, particularly in the UK: the largest consumer of fortified wines from Andalusia in Europe. Hence, Extenda is supporting participation at The Big Fortified Tasting in order to help increase sales and build brand identity in the UK market; an aspect which has become essential. Quality fortified wines from Andalusia produced according to artisanal methods of ageing and blending are currently experiencing a glorious revival.

Extenda is determined to encourage, assist and support fortified wine producers every step of the way as they take their place among the finest wines of the world.





# Pérez Barquero

Table <b>1a</b> MONTILLA
--------------------------------

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Pérez Barquero, S. A.

Avda. Andalucía, 27

14550 Montilla

Spain

Contact in the UK:

**Seeking Distribution**

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Pérez Barquero was founded in 1905, and has a long and well-established image in the UK. The quality of its wines is endorsed by awards like Best Fortified Sweet Wine in 2005 for Gran Barquero PX in the UK, Best Fino in the market by The New York Times for Gran Barquero in 2008 and top score (99, 98 and 97 points for PX, Amontillado and Oloroso respectively) by the Wine Advocate for Soleras Fundacionales 1905 wine collection (being the highest points ever granted to Spanish fortified wines).

Professionals are welcome to experience themselves Pérez Barquero wines, 100% produced from Pedro Ximenez grapes in the Montilla-Moriles D.O.

---

- 1.1 Gran Barquero Fino
- 1.2 Maria del Valle Solera Fina
- 1.3 Gran Barquero Amontillado
- 1.4 Gran Barquero Oloroso
- 1.5 Gran Barquero Pedro Ximenez
- 1.6 La Cañada Pedro Ximenez



# Tierras de Mollina

Table  
**1b**  
SPAIN

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**Phone:** 952841451 / 639356980

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Tierras de Molina, S.A.

Avda. de las Americas S/N

29532 Mollina (Malaga)

Spain

Contact in the UK:

**Seeking Distribution**

---

Tierras de Molina is a young company, founded in 1993, but that is simply the latest step in a line stretching back centuries. We have a wealth of winemaking tradition behind us. Malaga, also known as Mountain wine in the 19<sup>th</sup> century, had an illustrious past and was considered by many to be equal to the other famous wines of that era. At Tierras de Molina we hope to recapture some of that magic and we are proud to be custodians of soleras which date back to 1809. We hope we can do their original owners, the Scholtz family, proud. Our solera wines, the añejo and trasañojo, along with our natural sweet wine have been gathered under the Carpe Diem label, which we are showing today. All these wines fall under the Málaga denomination of origin. We hope you enjoy them!

---

1.7 Carpe Diem Dulce Natural

1.8 Carpe Diem Malaga Añejo

1.9 Carpe Diem Malaga Trasañojo



# BARBADILLO Barbadillo

Table  
2  
SHERRY

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John E Fells & Sons Ltd

Prince Edward Street, Berkhamsted,

Hertfordshire,

HP4 3EZ

---

Founded in 1821 and famous for their Manzanilla, Antonio Barbadillo SA remains under family control today. Seventeen bodegas in prime position in Sanlúcar de Barrameda, with reserves of more than 45000 butts, enable Barbadillo to provide world markets with the highest quality Manzanilla and Sherries. The Barbadillo vineyards are located in the famous Sherry triangle, and qualified as 'Jerez Superior' (the best soil in the area.) On these gently undulating hills Barbadillo has two vineyards called Santa Lucía and Gilbalbín.

---

- 2.1 Manzanilla Solear
- 2.2 En Rama Manzanilla Saca de Primavera
- 2.3 Principe Amontillado
- 2.4 Obispo Gascon Palo Cortado
- 2.5 Oloroso Cuco Seco
- 2.6 Pedro Ximénez La Cilla
- 2.7 VORS Amontillado
- 2.8 Reliquia Palo Cortado



# Gonzalez Byass

Table  
**3**  
SHERRY

Producer contact details:

Louise Bartholdi

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St Albans. AL4 9HJ

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Louise Bartholdi

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**Phone:** 01707 274790

**Address:**

Gonzalez Byass UK  
The Hyde, Woodcock Hill,  
Coopers Green Lane  
St Albans. AL4 9HJ

---

Gonzalez Byass has been producing high quality sherry in Andalucía for over 175 years. It is best known for its award-winning, ultra-dry Fino, Tio Pepe, the perfect chilled aperitif, but also makes a wide range of other classic styles, including a range of dry to sweet Amontillados and Olorosos and the unctuous Rare Old Soleras, which are a minimum of 30 years old and are available in strictly limited quantities.

---

- 3.1 Tio Pepe Fino En Rama – 2013 Release (first UK showing)
- 3.2 Tio Pepe Fino
- 3.3 Fino Una Palma
- 3.4 Vina AB Amontillado
- 3.5 Alfonso Oloroso
- 3.6 Leonor Palo Cortado
- 3.7 Solera 1847 Oloroso Dulce
- 3.8 Nectar Pedro Ximénez
- 3.9 Del Duque Amontillado Muy Viejo
- 3.10 Apostles Palo Cortado Muy Viejo
- 3.11 Matusalem Oloroso Dulce Muy Viejo
- 3.12 Noe Pedro Ximénez Muy Viejo
- 3.13 Tintilla de Rota 2009



# Bodegas Hidalgo- La Gitana

Table  
4  
SHERRY

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**Address:**

Mentzendorff

Prince Consort House

27-29 Albert Embankment

London. SE1 7TJ

---

Bodegas Hidalgo has been producing fine Manzanilla and a range of rare aged sherries in their bodegas in Sanlúcar de Barrameda since 1792. Now in the 7th generation of family ownership, Bodegas Hidalgo is committed to crafting the very best quality wines that are true to their origins and heritage.

---

- 4.1 La Gitana Manzanilla
- 4.2 La Gitana En Rama
- 4.3 Pasada Pastrana Manzanilla
- 4.4 Amontillado Seco Napoleon
- 4.5 Pedro Ximénez Triana
- 4.6 Amontillado Napoleon VORS
- 4.7 Wellington Palo Cortado VORS
- 4.8 Oloroso Faraon VORS



# Equipo Navazos

Table  
5a  
SHERRY

Contact in the UK:  
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SW11 6HX

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Jesús Barquin and Eduardo Ojeda are friends with a very strong interest in Jerez. Jesús is an academic working at the University in Granada and a critic on food and wine, while Eduardo is the technical director of Grupo Estevez (Valdespino, Real Tesoro, La Guita etc) and they in turn have a number of friends, not just in Spain, with a similar interest in great wines from Jerez. This small informal group, choosing to benefit from Eduardo's and Jesús's knowledge of and contacts in the Jerez world selected wines from individual barrels (Bota) for their own enjoyment. They would select a barrel of Manzanilla or Amontillado, draw off a certain volume, bottle it and distribute it amongst themselves. One or two of the friends had the idea that it would be a good idea to be able to offer these rare and exceptional wines to the top restaurants in Spain and so the hobby became a little more commercial.

---

- 5.1 I Think Manzanilla
  
  
  
  
  
  
  
  
  
  
- 5.2 La Bota No 35 Fino Macharnudo Alto
  
  
  
  
  
  
  
  
  
  
- 5.3 La Bota No 34 Palo Cortado "Pata de Gallina"
  
  
  
  
  
  
  
  
  
  
- 5.4 La Bota No 37 Amontillado "Navazos"
  
  
  
  
  
  
  
  
  
  
- 5.5 La Bota No 38 Viejo Cream "Bota No"

Producer contact details:

Stanley Manski

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Guildford, Surrey GU1 1XR

---

One of the oldest and most prestigious wine and spirit producers in Spain, Osborne was founded in 1772 by Thomas Osborne Mann, with the initial purpose of supplying sherrys to Great Britain. The company remains 100% family owned, now by the 7th generation. The company logo, the distinctive black silhouette of a bull is dotted throughout the country, and in 1997, the Spanish Supreme Court decreed that it had become an indispensable part of the Spanish landscape, and declared it part of the national heritage.

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## 5.6 Amontillado 51-1a, 30 Year Old VORS

The "51 Primera" is named after its solera. A complex combination of fruits - raisins and figs, primarily - and savoury components such as chestnuts, dark bread, and baking spices are accented with a delicate briny note. This sherry unwinds into a long, warm finish.

**ABV:** 15%

## 5.7 Capuchino Palo Cortado, 30 Year Old VORS

This has been naturally concentrated by evaporation during long barrel ageing and has developed extraordinary intensity. Palo Cortados are rare wines with the fragrance of an Amontillado and the body of an Oloroso. Strong aroma of hazelnuts and a slight fragrance of oak. Full bodied, balanced and dry, with a lengthy finish.

**ABV:** 20%

## 5.8 Sibarita Oloroso, 30 Year Old VORS

This is an extraordinarily concentrated, intensely aromatic Sherry which magically combines finesse with power. Swallow the wine and the flavour persists for an age. It is produced by Osborne who have some of the most venerable soleras of all. A superior aperitif with which to whet your appetite for those hearty winter meals.

**ABV:** 20%

## 5.9 Venerable Pedro Ximenez, 30 Year Old VORS

Made by raisining pedro ximénez grapes and partly fermenting the sticky juice, this ebony-coloured, treacly-textured wine is the quintessence of raisins and dried figs. In Jerez they pour a tablespoon over vanilla ice cream. The contrasting black and white colours, warm and cold temperatures, sweet and creamy textures are fantastic.

**ABV:** 17%

**DELGADO ZULETA**

~ EST 1744 ~

# Delgado Zuleta

Table  
**6**  
SHERRY

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**Barbiana / Goya XL:**

Bibendum, Clare McLean, 020 7449 4038

**Monteagvdo Collection / Quo Vadis:**

Borough Wines, Albaro Ribalta,

07896 746 056

**Zuleta Collection:**

Seeking Distribution

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Founded in 1744, Delgado Zuleta is the oldest winery in Sanlucar de Barrameda and today remains under eighth-generation family control. The bodega's reputation is based on their award-winning Manzanillas and Amontillado, but also produces a fascinating range of other top-quality sherries worth discovering.

---

- 6.1 Manzanilla Zuleta
- 6.2 Manzanilla La Goya
- 6.3 Manzanilla Barbiana
- 6.4 Manzanilla Pasada En Rama Goya XL
- 6.5 Amontillado Zuleta
- 6.6 Amontillado Monteagvdo Collection
- 6.7 Palo Cortado Monteagvdo Collection
- 6.8 VORS Amontillado Quo Vadis
- 6.9 Pedro Ximénez Monteagvdo Collection



# Williams & Humbert

Table  
**7**  
SHERRY

Producer contact details:

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**Address:**

Ehrmanns,

Unit 23, The Ivories

6/18 Northampton Street

London, N1 2HY

---

Founded in Jerez in 1877 by two enterprising Englishmen, Williams & Humbert is internationally recognised for the quality of its portfolio. Today the company is located on the outskirts of town in modern cellars where traditional Solera methods of production are maintained.

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- 7.1 Alegria Manzanilla
- 7.2 Fino En Rama 2006 (Williams & Humbert Treasure Selection)
- 7.3 Collection Amontillado, 12 Year Old
- 7.4 Collection Oloroso, 12 Year Old
- 7.5 Oloroso Vintage 1982 (Williams & Humbert Treasure Selection)
- 7.6 Dos Cortados Rare Old Dry Palo Cortado, 20 Year Old
- 7.7 Jalifa Rare Old Dry Amontillado, 30 Year Old
- 7.8 Don Guido Rare Old Sweet Pedro Ximénez, 20 Year Old



# Viniberia

Table  
**8**  
**SHERRY &  
PORTUGAL**

Producer contact details:

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Ehrmanns,

Unit 23, The Ivories

6/18 Northampton Street

London, N1 2HY

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Viniberia is a specialist involved with Sherry and Spanish Wines since 1976. Based in the heart of Jerez de la Frontera, Spain is intimately involved in Sherry, Brandy de Jerez, Sherry vinegar and Montilla. Like any true specialist, Viniberia SA strives to supply the best at the different quality levels from basic entry level to true treasures.

---

## **Almacenista Sherry Selection from Viniberia – Fine Wines from the Iberian Peninsula**

- 8.1 Sacristia AB Manzanilla Saca Primavera 2012  
*(Selected by Antonio Barbadillo Mateo)*
- 8.2 Sanchez Romate Hnos Fino Perdido 1/15 Butts  
*(Selected by Peter J Dauthieu)*
- 8.3 Cayetano del Pino & Cia Palo Cortado Solera  
*(Selected by Peter J Dauthieu)*
- 8.4 Cayetano del Pino & Cia Palo Cortado Viejisimo 1/5 Butts  
*(Selected by Peter J Dauthieu)*
- 8.5 Salto Al Cielo Oloroso 1/5 Butts  
*(Selected by Beltran Domecq Williams)*
- 8.6 Williams & Humbert As You Like It Sweet Old Oloroso 1/27 Butts  
*(Williams & Humbert Treasure Selection)*

## **Moscatel de Setúbal from Bacalhôa – Finest Sweet Moscatel from Portugal**

- 8.7 Bacalhôa Moscatel 2009
- 8.8 Bacalhôa Moscatel Reserve 2000



Producer contact details:

Lorenzo Garcia-Iglesias Soto

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Raeburn Fine Wines

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Edinburgh

EH4 1DS

---

Bodegas Tradición is the leading boutique bodega in Jerez and specializes exclusively in top quality, traditional aged Sherry. This winery was founded in the last decade of the last century to give continuity to the oldest family tradition in winemaking in Jerez. Its roots go back to 1650 where the original winery was founded and where the origins of the wines bottled today as Bodegas Tradición had a worldwide recognized brand name: J.M Rivero-CZ.

Bodegas Tradición focuses on the purest styles of Sherry; non chill filtered, non stabilized, with no additives where portions of history can be enjoyed in a wine glass. Wines ranging from 25 to 45 years of average age, carefully selected and hand bottled in numbered bottles all qualifies by the regulating authority after severe age and quality analysis which guarantee their standards.

---

- 9.1 Fino Tradición
- 9.2 Amontillado Tradición VORS
- 9.3 Oloroso Tradición VORS
- 9.4 Palo Cortado Tradición VORS
- 9.5 Cream Tradición VOS
- 9.6 Pedro Ximénez VOS
- 9.7 Oloroso Vintage 1970
- 9.8 Oloroso Vintage 1975



# Romate

Table  
**10a**  
SHERRY

**Producer contact details:**

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Sanchez Romate

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11404 Jerez de la Frontera

Spain

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**Phone:** 020 7724 5009

**Address:**

Marussia Beverages UK Ltd

207 Old Marylebone Road,

London NW1 5QP

---

Juan Sánchez de la Torre founded the company in 1781 in Jerez to produce fine wines. Two hundred twenty five years later Sánchez Romate is one of the oldest bodegas in Spain and one of the few that remains in family hands. This has allowed it to maintain its independence and continue making wines in the same time-honoured fashion. Over the years their quality has been rewarded with appointments to the House of Lords and the Vatican.

To ensure quality from vineyard to bottle Sánchez Romate not only owns its own vineyards—in the best albariza soil areas of Jerez—but also has invested in some of the most modern facilities in the region—all of which are still housed in the bodega buildings located in central Jerez. These traditional cellars with their high ceilings keep temperatures stable and allow the natural yeasts to circulate while the sand floors keep the humidity at the correct levels.

The ageing process is through traditional criaderas and soleras with 500 litre American oak casks filled to five-sixths and arranged in layers of three to four. The company produces three different ranges of sherry, from the classic Romate range to the Reservas Especiales through to La Sacristía—the company's oenological treasures.

---

## 10.1 Reservas Especiales Fino Marismeno

## 10.2 Reservas Especiales Oloroso Don Jose

## 10.3 Reservas Especiales Cream Iberia

## 10.4 Reservas Especiales Pedro Ximénez Cisneros



# Gutiérrez Colosía

Table  
**10b**  
SHERRY

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oliviaplunkett@marussiabeverages.com

**Phone:** 020 7724 5009

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Marussia Beverages UK Ltd

207 Old Marylebone Road,

London NW1 5QP

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The first Gutiérrez Colosía bodega was built in 1838 and it has been preserved almost as such to this day. Towards the beginning of the 20th century it was acquired by Sr. José Gutiérrez Dosal, the late great grandfather of the current Gutiérrez Colosía family. The Gutiérrez Colosía wines are produced in bodegas, or wine cellars, with an architectural style known as Nave Cathedral or cathedral-like warehouse. These arched buildings of significant height, help to expose the wines to the influence of the local climate. Its cellars are the only ones on the Puerto riverside, giving Gutiérrez Colosía a unique microclimate that offers the perfect humidity level to grow flor, and age their unique tasting Fino del Puerto. These Puerto-variation wines are traditionally lighter in oxidative flavour than those from Jerez. Juan-Carlos Gutiérrez Colosía believes his fino is best drunk fresh and chilled, so it is therefore available after only three or four years in solera. His amontillado and oloroso are bottled with greater age and are also perfect for chilling.

---

10.5 Fino Puerto

10.6 Amontillado del Puerto

10.7 Moscatel Soleado

10.8 Pedro Ximénez



# Fernando de Castilla

Table  
**11a**  
SHERRY

Producer contact details:

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SK8 4DN

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A long-established producer of fine Brandy de Jerez and PX, Fernando de Castilla was revitalised in 1999 by Jan Pettersen, a Norwegian with a passion for top quality sherry and 15 years experience at Osborne. After taking over the cellars of the Sherry shipper Jose Bustamante, located next door to the main bodega, Jan quickly established Fernando de Castilla as masters of the production and ageing of fine, unblended, untreated Sherries. The bodega's reputation is based on the excellence of the Antique range of intensely pure and complex single solera Sherries whose award winning packaging makes them even more impressive.

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11.1 Fernando de Castilla Classic Fino

11.2 Fernando de Castilla Antique Fino

11.3 Fernando de Castilla Antique Amontillado

11.4 Fernando de Castilla Antique Oloroso

11.5 Fernando de Castilla Antique Palo Cortado

11.6 Fernando de Castilla Antique Pedro Ximénez

Producer contact details:

Jose F Falcao Carneiro

**Email:** wk@krohn.pt

**Phone:** 00351 22 3771720

**Address:**

Wiese & Krohn

Rua Dr. Antonio Granjo, 122

POB 1 4431-901 V.N. Gaia

Portugal

Contact in the UK:

Christina Cavender

**Email:** christinac@boutinot.com

**Phone:** 0161 908 1314

**Address:**

Boutinot

Brook House, Northenden Road,

Gatley, Cheshire

SK8 4DN

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Wiese & Krohn is a small, family-owned Port house, named after its Norwegian founders and now run by brother and sister José and Iolanda Carneiro. Best known for exceptional Colheita Ports, the Krohn range is remarkably complete for a small house and includes traditional, unfiltered LBV, a complex, wood-aged Dry White and a fresh, modern Rosé Port. Vinification takes place at the Quinta do Retiro Novo estate near Sarzedinho, in the Rio Torto valley, whose 'A' grade vineyards provide the basis for Colheita, Vintage and LBV Ports, using a combination of robotic *lagares* and open granite *lagares*, in which grapes are trodden by foot.

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- |       |                                 |
|-------|---------------------------------|
| 11.7  | Krohn Dry White                 |
| 11.8  | Krohn Rosé                      |
| 11.9  | Krohn Late Bottled Vintage 2005 |
| 11.10 | Krohn Colheita 1998             |
| 11.11 | Krohn Colheita 1982             |
| 11.12 | Krohn Colheita 1968             |



# Emilio Lustau

Table  
12  
SHERRY

Producer contact details:

**Phone:** 0034 956 851 751

**Address:**

Emilio Lustau S.A.,  
San Francisco 32,  
11500 El Puerto de Santa Maria,  
Cadiz, Spain

Contact in the UK:

Karen Jenkins

**Email:** karen.jenkins@fmvwines.com

**Phone:** 020 3301 2817

**Address:**

Fields, Morris & Verdin  
24-34 Ingate Place  
Battersea, London SW8 3NS

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Emilio Lustau has always placed absolute quality ahead of volume considerations and thus stand apart from the bland, mainstream wines that many of the large sherry brands promote today. Producing a full range of styles, from clean, pure, bone-dry Finos through to resplendent, unctuous essences such as PX, Lustau never fail to provide us with Sherries of the very highest quality.

Lustau pioneered the concept of Almacenista bottlings – choosing specific lots from the warehouses of small independent Sherry maturers and bottling them separately. The key to quality with Sherry is less where and how the vines are grown but rather where and how the Sherries are matured.

As if the Solera Reserva and Almacenista ranges were not special enough, we would also like to draw your attention to these truly wonderful VORS wines.

---

- 12.1 Lustau Solera Reserva Puerto Fino
- 12.2 Lustau Solera Reserva Manzanilla Papirusa
- 12.3 Lustau Solera Reserva Dry Amontillado Los Arcos
- 12.4 Lustau Solera Reserva Oloroso Don Nuño
- 12.5 Lustau East India Solera
- 12.6 Lustau Solera Reserva Pedro Ximénez San Emilio
- 12.7 Lustau Solera Reserva Moscatel Emilín
- 12.8 Lustau Almacenista Manzanilla Pasada de Sanlúcar Cuevas Jurado
- 12.9 Lustau Almacenista Palo Cortado Vides
- 12.10 Lustau Almacenista Oloroso Pata de Gallina
- 12.11 Lustau VORS Palo Cortado (30 years old)
- 12.12 Lustau VORS Dry Oloroso (30 years old)

Contact in the UK:  
Karen Jenkins  
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karen.jenkins@fmvwines.com  
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Fields, Morris & Verdin  
24-34 Ingate Place  
Battersea, London SW8 3NS

# Fields, Morris & Verdin

Table  
**13a**  
FRANCE

## Domaine de La Rectorie

### Les Frères Parcé, Domaine de la Rectorie, Banyuls-sur-Mer

Marc and Thierry Parcé have been bottling their wines since 1984, but the vineyard has been in their family for generations passed down from their great grandmother. The method of vinification depends on the vineyard : there are over thirty different vineyards, all with different exposures to the sun and altitude (ranging from 0-400 metres). The main variety is Grenache Noir, used for Banyuls, together with a little Syrah, Carignan and Mourvèdre used in making their different cuvées of Collioure.

13.1 2011 Banyuls, Cuvée Parcé Frères (50cl)

13.2 2009 Banyuls, Cuvée Léon Parcé (50cl)

### Les Vignerons de Maury, Maury

The Maury co-opérative has traditionally kept stocks of very old wine, ageing in the roof space of their rabbit warren of buildings, often in 100 year old demi-muids. The majority of these contain mother wines dating from the late 1920s. Individual casks are bottled and numbered, taking care only to draw off about 1/3 of the wine, and are then topped up. These traditional, long-aged, vins doux naturels were produced from variously-coloured Grenache grapes, grown on the arid schists around Maury, which gives them great firmness and the long ageing in old casks results in appetising rancio flavours.



13.3 Maury Solera 1928, Vignerons de Maury, Roussillon (50cl)



QUINTA  
DE LA ROSA

# Quinta de la Rosa

Table  
**13b**  
PORT

Producer contact details:

Sophia Bergqvist

**Email:** sophia@quintadelarosa.com

**Phone:** 00351 254 732 254

**Address:**

Quinta de la Rosa

5085-215 Pinhao

Portugal

[www.quintadelarosa.com](http://www.quintadelarosa.com)

Contact in the UK:

Karen Jenkins

**Email:** karen.jenkins@fmvwines.com

**Phone:** 020 3301 2817

**Address:**

Fields, Morris & Verdin

24-34 Ingate Place

Battersea

London SW8 3NS

---

La Rosa is a family-owned and run Quinta near Pinhão – a prime Port-producing area in the Cima Corgo region of the Douro in Northern Portugal. La Rosa has always produced fantastic port but, since the 1990s, the Bergqvist family have also been pioneers in the development of red Douro table wines. The arrival of Jorge Moreira as winemaker in 2002 has seen a marked improvement to the already very good quality of the wines, made from a great diversity of terroir and microclimate across their 55 hectares, which produce top-notch port and table wine, all entirely produced and aged at La Rosa.

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13.4 Quinta de la Rosa Tonel 20 Year Old Tawny (50cl)

13.5 Quinta de la Rosa Late Bottled Vintage 2008 (50cl)

13.6 Quinta de la Rosa Vintage Port 2005



**Quinta do Passadouro®**

# Quinta do Passadouro

Table  
**13c**  
PORT

**Producer contact details:**

Jorge Serodio Borges

**Email:** jsb@quintadopassadouro.com

**Phone:** 00351 254 732 312/254731950 office

**Address:**

Quinta do Passadouro Soc. Agricola Lda,

Vale de Mendiz,

5085-101 Pinhao,

Portugal

**Contact in the UK:**

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Battersea

London SW8 3NS

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Quinta do Passadouro is located at the heart of the Pinhão River valley, in the Cima-Corgo region of the Douro. From 2004 Passadouro ceased solely to provide grapes for port production under other shipper's labels and launched its own single Quinta production. Winemaker, Jorge Serôdio Borges produces a distinctive port style showing freshness and clarity of fruit from the outset, whilst still ensuring the right balance of acidity and extraction for long ageing.

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## 13.7 Passadouro Ruby Reserva

## 13.8 Quinta do Passadouro Late Bottled Vintage 2008

## 13.9 Quinta do Passadouro Vintage Port 2009

# Wine & Soul

WINE & SOUL, LDA

Table  
13d  
PORT

Producer contact details:

Sandra Tavares

**Email:** pintas.douro@mail.telepac.pt

**Phone:** 00351 936161408

**Address:**

Wine & Soul, Lda,  
Av. Julio de Freitas, 6  
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5085-101 Pinhao  
Portugal

Contact in the UK:

Alison Buchanan

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Alison.buchanan@corneyandbarrow.com

**Phone:** 020 7265 2441

**Address:**

Corney and Barrow  
1 Thomas More Street  
London  
E1W 1Y7

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Wine & Soul belongs to Sandra Tavares da Silva and Jorge Serôdio Borges, both winemakers and a couple, who in 2001 decided to make a wine together. Pintas is the result of that, made from a 80 year old southern-exposure vineyard with more than 30 different indigenous grape varieties. In 2003 the first Pintas Vintage Port was also made and in 2004 the first Guru White wine was made from a 44 year old vineyard with a field blend of Viosinho, Códéga, Rabigato and Gouveio. In 2009, Quinta da Manoella was added to Wine & Soul portfolio. This property was established in 1838 by Vieira de Sousa family (ancestors of Jorge Serôdio Borges) and has belonged to the same family for five generations.

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13.10 Wine & Soul 10 Year old Tawny

13.11 Pintas Vintage Port 2009

13.12 Pintas Vintage Port 2011



# Filipa Pato

Table  
**14a**  
PORTUGAL

Producer contact details:

Filipa Pato

**Email:** monica@filipapato.net

**Phone:** 961 859 883

**Address:**

Filipa Pato

Rua da Quinta Nova

Ribeiro da Gândara

3780-017 Amoreira da Gândara

Contact in the UK:

Hilario Ribeiro

**Email:** sales@cfwines.co.uk

**Phone:** 020 8832 7470

**Address:**

Clark Foyster Wines

Northumberland House

11 The Pavement, Popes Lane

London. W5 4NG

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“For five generations the Pato family has been dedicated to making wines in Bairrada. The common philosophy to all generations is the focus on innovation of viticulture and enology in each crop, a relentless search for the perfection of our wines based on the grape variety Baga- our diva! Passionate for the wine and the traditional indigenous grape varieties, I started a project in 2001 working on a total of 12 hectares of vineyards scattered in various regions of Bairrada. From the study of differences in soil, microclimates, sun exposure, age of the vine, planting density, pruning and varied works of viticulture ... I feel that today I am privileged to have created a knowledge base that allows me to understand the wonderful puzzle that our region offers. The latest addition to the range is a fortified wine from Baga and fortified with grape spirit distilled from the Baga grape.”

*Filipa Pato*

---

## 14.1 Espirito de Baga 2010

Producer contact details:

Andy Cook

**Email:** coumedelmas@aliceads.fr

**Phone:** 0033 4 68 88 49 11

**Address:**

La Coume del Mas

3 Rue Alphonse Daudet

66650 Banyuls-sur-Mer

France

Contact in the UK:

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**Phone:** 020 8832 7470

**Address:**

**Clark Foyster Wines**

**Northumberland House**

**11 The Pavement, Popes Lane**

**London. W5 4NG**

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This is a 10 hectare property owned by Philippe and Nathalie Gard. Philippe was joined by English winemaker Andy Cook a few years ago and the estate goes from strength to strength. The vines are situated on a number of small parcels on the high terraces. Some overlook the sea, others are situated more inland. The vines are in many cases very old – up to 100 years – and are very low-yielding; the wines are tight and concentrated but without losing their balance. The estate makes both unfortified (Collioure) wines and fortified Banyuls but the winemaking philosophy is similar for both: to retain as much as possible of the fresh fruit character found in the grapes. Additions of spirit for the Banyuls wines are lower than for many other producers in order for the wines to retain this freshness. The style of each of the wines we are showing is non-oxidative.

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## 14.2 Banyuls Blanc 2012

## 14.3 Galateo Banyuls Rouge 2011

## 14.4 Quintessence Banyuls Rouge 2011



# Curatolo Arini

Table  
**14c**  
MARSALA

**Producer contact details:**

Alexandra Curatolo

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**Phone:** 0039 (0) 923 989400

**Address:**

Baglio Curatolo Arini 1875 S.r.l.

Via Vito Curatolo Arini n. 5

91025 Marsala, Sicily, Italy

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**Phone:** 020 7720 5350

**Address:**

Liberty Wines,

6 Timbermill Way

London

SW4 6LY

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The Curatolo family has been producing Marsala for well over a century, in fact they are the oldest Marsala house in family ownership. The stunning labels were designed by Ernesto Basile, a famous architect in Palermo in the latter part of the 19th Century. The Curatolos also produce the Curatolo Arini wines from their family winery.

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14.5 Marsala Superiore Dry NV

14.6 Marsala Superiore Sweet NV

14.7 Marsala Superiore Riserva NV

14.8 Marsala Superiore Riserva Storica 1988



HOW



DO



YOU

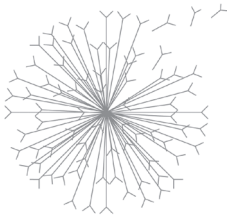


REPORT ?



UNIVERSITY OF THE PACIFIC  
SCHOOL OF COMMUNICATIONS

*How do you report on a story that is so complex and so often so controversial? How do you report on a story that is so complex and so often so controversial? How do you report on a story that is so complex and so often so controversial?*



# Dandelion

Table  
**15a**  
AUSTRALIA

Dandelion Vineyards

wish you were here...

Producer contact details:

**Email:** zar@dandelionvineyards.com.au

**Phone:** 0061 (0) 8 85 63 14 00

**Address:**

Dandelion Vineyards

PO Box 382

Tanunda SA 5352

Australia

Contact in the UK:

**Email:** frandepaolis@libertywines.co.uk

**Phone:** 020 7819 0333

**Address:**

Liberty Wines Ltd

6 Timbermill Way

London

SW4 6LY

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Dandelion Vineyards is a fusion of vineyards and vigneron working with old vineyards and artisan winemaking. Zar Brooks and his winemaker wife Elena have teamed up with vigneron Brad Rey and Carl Lindner to produce a range of wines from their favourite vineyards in key regions in South Australia. Their aim is to nurture the character of the vineyards and express the terroir in the wines. As James Halliday states in his 2011 Australian Wine Companion, "It may be a dauntingly competitive marketplace, but there can be few more promising new ventures than this one".

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## 15.1 Dandelion PX Legacy of Barossa

Château Saint Roch

# Chateau Saint Roch

Table  
**15b**  
FRANCE

Producer contact details:

Ramuntxo Andonegui

**Email:** randonegui@domaine-lafage.com

**Phone:** 0619751581

**Address:**

Château Saint Roch

66460 Maury

France

Contact in the UK:

Marianne Fillion

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**Phone:** 020 7819 0333

**Address:**

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6 Timbermill Way

London

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This 40 hectare property is situated near Maury in the Agly valley. The old Château sits close to the Cathar Castle of Quéribus, 20km from the Mediterranean at an altitude of around 200m above sea level. Using modern winemaking techniques, winemaker Jean-Marc Lafage, a specialist in this region, captures the flavour and concentrated structure of the fruit produced by old, low yielding vines.

---

15.2 Maury Rouge 2011





# Chateau de Chambert

Table  
**15c**  
FRANCE

**Producer contact details:**

Philippe Lejeune

**Email:** info@chambert.com

**Phone:** 0033 5 65 31 95 75

**Address:**

Château de Chambert

Les Hauts Coteaux

46700 FLORESSAS

France

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**Address:**

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London

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This 100 hectare, 12th Century property sits 30km west of the town of Cahors, equidistant from the Atlantic Ocean and the Mediterranean Sea. Owned and run by Philippe Lejeune, Chambert has 60 hectares under vine, all situated on the limestone plateau that is the best part of the appellation. Philippe has also started converting his vineyards to Biodynamic viticulture in 2009. Advised by consultant Stéphane Derenoncourt, Philippe produces wines made from the local variety, Malbec, that aim for finesse and elegance. Philippe makes his Rogomme using 2 hectares of land at the highest part of the plateau. This is an interesting fortified wine made with an old recipe; it was already drunk during the French Revolution (1789)

---

## 15.3 Rogomme (100% Malbec)



# Maison Cazes

Table  
**15d**  
FRANCE

**Producer contact details:**

Anne Roque

**Email:** Anne.ROQUE@advini.com

**Phone:** 07866 849 804

**Address:**

Advini, Shoreditch House,

1<sup>st</sup> Floor c/w The Brew

138 Kingsland Road

London E2 8DY

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London

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---

Domaine Cazes is situated in Rivesaltes in the Roussillon. With 220 hectares of vines planted, Domaine Cazes is the largest certified Organic and Biodynamic estate in France. It was founded in 1895 by Michel Cazes and the wines are still made by the fourth generation of winemakers, headed up by Emmanuel Cazes. The family make a range of interesting dry wines alongside the regional specialities, Vin Doux Naturels. They took the decision to move to organic and biodynamic viticulture in 1997. Based on their view that the natural environment needs natural preparation, they plough the soils and use only natural ingredients as treatments, arranging their work according to the lunar calendar.

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## 15.4 Muscat de Rivesaltes 2009

## 15.5 Muscat de Rivesaltes Ambré 2000

## 15.6 Muscat de Rivesaltes – Cuvée Aimé Cazes 1978

# SOLERA

# Celler Espolla

Table  
**15e**  
EMPORDA

**Producer contact details:**

Tomás Rodríguez

**Email:** tomas@exportiberia.com

**Phone:** 0034 938125676

**Address:**

Celler Espola

Pol. Ind. Ca l'Avellanet,

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**Address:**

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London

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The Solera Gran Reserva comes DO Empordà, a little known winegrowing region situated at the very northeast corner of Spain, bordering France. The wine is made at Celler Espolla, a co-operative founded in 1931 by a group of winemakers looking to improve the quality of their wines. Garnatxa, or Grenache, is the local grape variety, and the Solera Gran Reserva is made from the red, white and grey varieties of Garnatxa.

---

## 15.7 Solera Gran Reserva



# Quinta do Infantado

Table  
**15f**  
PORT

Producer contact details:

Paula Roseira

**Email:** [proseira@quintadoinfantado.pt](mailto:proseira@quintadoinfantado.pt)

**Phone:** 00351 226100865

**Address:**

Quinta do Infantado

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Portugal

Contact in the UK:

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**Phone:** 020 7819 0333

**Address:**

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6 Timbermill Way

London

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The Quinta do Infantado wines and Ports are grown, made and bottled at the Quinta (Estate), located in Pinhão at an altitude of 150m above sea level in the Cima Corgo, the Douro sub-region known for making the best Ports and dry wines. This winery was established in 1816 by D. Pedro IV, the Portuguese crown heir, as a place where they could collect taxes, which were then paid in grapes or wine. This is the origin of the Quinta's name: Infantado derives from Infante, the Portuguese for Prince. The Roseira family has owned Quinta do Infantado for over a century. Joao Roseira looks after the vineyards and oversees the winemaking and his sister-in-law Paula looks after the marketing of their wines.

---

15.8 10 Year Old Tawny

15.9 Late Bottled Vintage 2007



# Quinta da Romaneira

Table  
**15g**  
PORT

**Producer contact details:**

Ricardo Campos

**Email:** ricardo@quintadaromaneira.pt

**Phone:** 00351 222082249

**Address:**

Quinta da Romaneira

Cotas Alijo

Portugal

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**Address:**

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London

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---

Quinta da Romaneira was bought in 2004 by a group of friends including Christian Seely, who is known for his experience running the renowned Quinta do Noval. Since arriving in the Douro in the 1990s, it had been Christian's dream to own Quinta da Romaneira and restore the property to its former glory. The estate is situated in the Cima Corgo district, in the heart of the Douro Valley. The superb location, along two kilometres of the Douro River, provides ideal conditions for the production of high quality wines, both dry and fortified, from local varieties. All the vineyards for the reds are classified 'A' Grade; aromatic white varieties are grown at high altitude for Romaneira's delicious dry white wine.

---

15.10 Quinta da Romaneira Unfiltered Late Bottled Vintage 2007



# Valdespino

Table  
**15h**  
SHERRY

Producer contact details:

**Email:** smv@grupoestevez.com  
**Phone:** 0034 956321004 ex 1302  
**Address:**  
JOSE ESTEVEZ S A  
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Spain

Contact in the UK:

**Email:** frandepaolis@libertywines.co.uk  
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**Address:**  
Liberty Wines Ltd  
6 Timbermill Way  
London  
SW4 6LY

---

Valdespino is one of the oldest and very few family-owned bodegas in Jerez, with a history of Sherry producing going back six centuries. Alfonso Valdespino was one of 24 knights who fought for the city of Jerez with King Alfonso X, against the Arabs in 1264. As a reward for his efforts he was given land in the Jerez region. Today Valdespino belongs to the Estevez family, and they own 750 hectares of their own vineyards in Jerez, which is rare in this region, and allows them close control over grape quality. Their Pago Macharnudo vineyard provides the grapes for their single vineyard wines, which include the Fino 'Inocente', the 'Amontillado 'Tio Diego' and the Palo Cortado 'Viejo CP', and they are one of the bodegas currently producing single vineyard sherries. Valdespino are also renowned for their VOS (Very Old Sherries) with over 20 years of ageing and VORS (Very Old Rare Sherries), with over 30 years of ageing.

---

- |       |                      |
|-------|----------------------|
| 15.11 | Fino Inocente        |
| 15.12 | Manzanilla Deliciosa |
| 15.13 | Amontillado Te Diego |
| 15.14 | PX El Candado        |
| 15.15 | Oloroso Solera 1842  |



# Ferreira Port

Table  
**16a**  
PORT

Producer contact details:

Paula Araujo

**Email:** paula.araujo@sogrape.pt

**Address:**

Porto Ferreira

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**Phone:** 01865 263300

**Address:**

Stevens Garnier,

47 West Way,

Oxford. OX2 0JF

---

Ferreira is the only great Port Wine house to have remained in Portuguese hands since its foundation. Established in 1751, it became particularly prominent under the leadership of Dona Antónia Ferreira in the early 19<sup>th</sup> century and whose legacy is still felt today through Portugal's No.1 premium Port: Dona Antonia Reserve. More than 250 years after its founding, Ferreira is "the Portuguese brand", the benchmark for excellent quality Port and Douro wines and the symbol of a country and a culture it proudly honours.

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16.1 Ferreira Ruby

16.2 Ferreira Late Bottled Vintage 2008

16.3 Ferreira Vintage 2011

16.4 Ferreira 10 Year Old White

16.5 Ferreira Dona Antónia Reserve Tawny

16.6 Ferreira Duque de Bragança 20 Year Old Tawny



# Offley Port

Table  
**16b**  
PORT

**Producer contact details:**

Paula Araujo

**Email:** paula.araujo@sogrape.pt

**Address:**

Offley Porto

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**Contact in the UK:**

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**Phone:** 01865 263300

**Address:**

Stevens Garnier,

47 West Way,

Oxford. OX2 0JF

---

Offley Port represents an established heritage, but the contemporary, fruit-driven style of the wines is designed to bring Offley closer to both current and potential consumers, defining Offley as the choice for the younger, first time port drinker. The Company was founded in 1737 by Englishman William Offley, modernised, and expanded over the years and eventually purchased by Sogrape in 1997. Quinta da Boa Vista is still at the heart of the Offley wines, which are blended and matured at Offley's traditional cellars in Vila Nova de Gaia.

---

16.7 Offley White

16.8 Offley Rosé

16.9 Offley Tawny

16.10 Offley Ruby

16.11 Offley Late Bottled Vintage 2007

16.12 Offley Vintage Port 2011

16.13 Offley 10 Year Old Tawny

16.14 Offley Colheita 1997





# Sandeman Port

Table  
**17a**  
PORT

Producer contact details:

Paula Araujo

**Email:** the.don@sandeman.eu

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Largo Miguel Bombarda 3

4400-222, Vila Nova de Gaia

Portugal

Contact in the UK:

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**Phone:** 01865 263300

**Address:**

Stevens Garnier,

47 West Way,

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---

The world's second biggest Port brand, Sandeman has formed part of the very DNA of the Port industry for over 200 years with its iconic 'Don'.

Long renowned for its Aged Tawny Ports, the overall quality of its wines has secured Sandeman more Gold Medals and Trophies over the last 3 years (IWSC, IWC & Decanter) than any other Port house.

---

17.1 Sandeman Founder's Ruby Reserve

17.2 Sandeman Late Bottled Vintage 2008

17.3 Sandeman Vau Vintage 2003

17.4 Sandeman Classic Vintage 2011

17.5 Sandeman Imperial Tawny Reserve

17.6 Sandeman 10 Year Old Tawny

17.7 Sandeman 20 Year Old Tawny

17.8 Sandeman 30 Year Old Tawny

17.9 Sandeman 40 Year Old Tawny



# Sandeman Sherry

Table  
**17b**  
SHERRY

Producer contact details:

Paula Araujo

**Email:** the.don@sandeman.eu

**Address:**

Calle Pizarro, 10  
Jerez de la Frontera  
España

Contact in the UK:

Anthony Habert

**Email:** tradesales@stevensgarnier.co.uk

**Phone:** 01865 263300

**Address:**

Stevens Garnier,  
47 West Way,  
Oxford OX2 0JF

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In a constant pursuit of excellence since 1790, Sandeman today concentrates its efforts in Jerez on the production of just a handful of wines, amongst which the old Solera offerings are masterpieces of the art.

Fortified wine is an intrinsic part of Sogrape's interests in both Portugal and Spain, with Sandeman playing the lead role.

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17.10 Sandeman Royal Esmeralda Fine Dry Amontillado Aged 20 Years

17.11 Sandeman Royal Corregidor Rich Old Oloroso Aged 20 Years

17.12 Sandeman Royal Ambrosante Old Solera Pedro Ximenez Aged 20 Years



# Churchill's

Table  
**18**  
PORT

Producer contact details:

Maria Johnny Graham

**Web:** [www.churchills-port.com](http://www.churchills-port.com)

**Email:** [jlg@churchills-port.com](mailto:jlg@churchills-port.com)

**Phone:** 00 351 22 370 3641

**Address:**

Churchill Graham Limitada,  
Rua Da Fonte Nova 5,  
4400 -156 Vila Nova De Gaia, Portugal

Contact in the UK:

Andy Muscat, Marketing Director

**Email:** [andy@newgenerationwines.com](mailto:andy@newgenerationwines.com)

**Phone:** 01233 656787 / 075000 83400

**Address:**

New Generation Wines,  
Woodcote House,  
15 Highpoint Business Village,  
Ashford, TN24 8DH

---

Although Churchill's is considered a baby of the Port trade both in scale and age, (it was only founded in 1981) it has its roots deeply embedded into quality Port history. Indeed Johnny Graham's family used to own the famous Graham's Port until it was sold in 1970. He and his Wife, Caroline (maiden name Churchill) created the company when Johnny left a job at Taylor's where he had been in the winemaking team, having spent the years before that working for Cockburns.

The Churchill's vineyards have been added to since 1999 with the purchase of two grade A properties, Quinta da Gricha and Quinta da Rio, which bring further terrior and depth to the blends.

The scale of Churchill's allows Johnny and his team to produce really exciting hand crafted traditional wines, using time-honoured and traditional methods.

---

18.1 Reserve Port

18.2 Finest Reserve Port

18.3 Late Bottled Vintage Port 2003

18.4 10 Year Old Tawny Port

18.5 20 Year Old Tawny Port

18.6 Crusted Port

18.7 Vintage Port 1997

18.8 Vintage 2011



# Niepoort

Table  
**19**  
PORT

Producer contact details:

Verena Niepoort

**Email:** verena@niepoort.pt

**Tel:** 00351 223 777 770

**Address:**

Niepoort (Vinhos) S.A.

Rua Candido dos Reis, 670

4400-071 Vila Nova de Gaia

Portugal

[www.niepoort-vinhos.com](http://www.niepoort-vinhos.com)

Contact in the UK:

Raymond Reynolds

**Email:** info@raymondreynolds.co.uk

**Phone:** 01663 742230

**Address:**

Raymond Reynolds, Ltd.

Station Road,

Furness Vale,

High Peak, SK23 7SW

---

Niepoort has been an independent family business since 1842. Through five generations the business has passed successfully from one generation to the other and in most cases older and younger generations worked side by side for a long period. The fifth generation, Dirk and Verena Niepoort are now leading the company and maintain the company's motto: respect for the different terroirs of the Douro region and curiosity in the search for new wines.

---

- |       |   |
|-------|---|
| 19.1  | White Rabbit                                      |
| 19.2  | 10 Year Old White                                 |
| 19.3  | RubyDum   |
| 19.4  | TawnyDee  |
| 19.5  | Senior Tawny                                      |
| 19.6  | Late Bottled Vintage 2009 (cask sample)           |
| 19.7  | Colheita 2005                                     |
| 19.8  | Colheita 2001                                     |
| 19.9  | Tawny 10 Year Old                                 |
| 19.10 | Tawny 20 Year Old                                 |
| 19.11 | Vintage Port 2011 (cask sample)                   |
| 19.12 | Bioma Vinha Velha Vintage Port 2011 (cask sample) |
| 19.13 | Niepoort V.V.                                     |



# RAMOS PINTO

## PORTO

Producer contact details:

**Ana Rato**

**Email:** arato@ramospinto.pt

**Phone:** +351 22 370 7000

**Address:**

Adriano Ramos Pinto,  
Av. Ramos Pinto 400,  
Vila Nova de Gaia,  
Portugal

# Ramos Pinto

Table

20

PORT

Contact in the UK:

Marni Laurent-Trammell

**Email:** marni@mmdltd.co.uk

**Phone:** 0208 812 3388

**Address:**

Maisons Marques et Domaines  
9A Compass House  
Smugglers Way  
London SW18 1DB

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Founded in 1880, Ramos Pinto has played a significant role in port production in the Douro Valley. Joao Nicolau de Almeida, one of the heirs of the original founders, was responsible for officially identifying the five key grape varieties that are best suited to the Douro region, which is now adopted by the authorities for all new plantings. In 1990, Ramos Pinto became part of the Champagne Louis Roederer Group, who continue to invest and develop this famous Port house.

---

20.1 Ramos Pinto White Reserva

20.2 Ramos Pinto Collector Reserva

20.3 Ramos Pinto 'Quinta de Ervamoira' 10 Year Old

20.4 Ramos Pinto 'Quinta de Bom Retiro' 20 Year Old

20.5 Ramos Pinto 30 Year Old

20.6 Ramos Pinto Late Bottled Vintage 2008



# Burmester

Table  
**21a**  
PORT

**Producer contact details:**

Stefano Marelo

**Email:** stefano.marelo@sogevinus.com

**Phone:** 00351 223 746 660

**Address:**

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

www.sogevinus.com

**Contact in the UK:**

**Email:** orders@coevintners.com

**Phone:** 020 8551 4966

**Address:**

Coe Vintners

53 Redbridge Lane East,

Ilford

Essex. IG4 5EY

---

The family name comes from the small city of Moelln in northern Germany, deriving from the word “Burgomestre”, meaning head of the municipality.

At the end of the 18th century, Henry Burmester junior established a new port wine company alongside his two sons, Frederick and Edward - H.Burmester & Sons.

In 1834, in the absence of any direct descendants, Johann Whilhem Burmester, a distant relative living in Hamburg, was invited to take over the running of the Port Wine business, changing the company name in 1880 to J.W. Burmester & C<sup>a</sup>, a name that has remained to date.

In 2005, the Sogevinus – Fine Wines Group acquired Burmester, continuing the tradition of producing Port Wines of excellence and great quality.

---

21.1 Burmester 10 Years Old Tawny

21.2 Burmester Colheita 1966

21.3 Burmester Late Bottled Vintage 2007

21.4 Burmester Extra Dry White



# Cálem

Table  
**21b**  
PORT

Producer contact details:

Stefano Marello

**Email:** stefano.marello@sogevinus.com

**Phone:** 00351 223 746 660

**Address:**

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

[www.sogevinus.com](http://www.sogevinus.com)

Contact in the UK:

**Currently seeking distribution in the UK.**

Please contact Stefano Marello directly

---

Founded in 1859 by Antonio Alves Cálem, Porto Cálem remained in the same family for four generations and has always paid great attention to the production of Port Wines of quality, resulting in recognition by the entire Wine Sector. Its origin is linked to the export of wine to Brazil in exchange for exotic wood, with its own fleet - the symbol is still present in the company's logo: the Caravel.

In the beginning of the 20<sup>th</sup> century a Cálem representative went to Holland on business. He brought back a painting, which can be seen today hanging on the wall at the company's headquarters in Vila Nova de Gaia, of three men drinking a glass of Port wine. They were 3 Old Friends, with 3 different professions: a pharmacist, a lawyer and a judge, who used to gather at the end of each day to drink a glass of Cálem Port Wine. This has since become an emblematic image for Cálem and is used on the label of its Old Friends brand.

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21.5 Cálem Late Bottled Vintage 2007

21.6 Cálem Colheita 2000

21.7 Cálem 30 Years Old Tawny



# BARROS

PORTO

Producer contact details:

Stefano Marello

**Email:** stefano.marello@sogevinus.com

**Phone:** 00351 223 746 660

**Address:**

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

www.sogevinus.com

# Barros

Contact in the UK:

**Email:** sales@hallgartendruitt.co.uk

**Phone:** 01582 722538

**Address:**

Hallgarten Druitt

Dallow Road

Luton

LU1 1UR

Table  
**21c**  
PORT

The name **Barros** is a reference point in the history of Port Wine.

It was established in **1913** by Manuel de Almeida, and since then it has achieved an **uncontested reputation** for the quality and range of its Port Wines.

Years later, Manuel de Almeida Barros became an associate in the firm, changing its designation to Barros, Almeida & C<sup>a</sup>. In June **2006**, Porto Barros was integrated into the **Sogevinus Group**, now responsible for the strategy of consolidating and growing the brand in international markets.



In 2013 Barros will be 100 years old, and will be celebrating its 100<sup>th</sup> anniversary in Vila Nova de Gaia with friends and customers from all around the world.

21.8      Barros Quinta da Galeira Vintage 2009

21.9      Barros Special Ruby Reserve

21.10     Barros Colheita 1963





# Kopke

Table  
**21d**  
PORT

**Producer contact details:**

Stefano Mareello

**Email:** stefano.mareello@sogevinus.com

**Phone:** 00351 223 746 660

**Address:**

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

www.sogevinus.com

**Contact in the UK:**

**Email:** wine@haywardbros.co.uk

**Phone:** 020 7237 0576

**Address:**

Hayward Brothers Ltd

44 Willow Walk

London

SE1 5SF

---

With a history of almost 5 centuries, Kopke is the oldest Port Wine brand.

The Kopke House was founded in **1638**, in Porto, by the Germans Christiano and Nicolaus Kopke, becoming C.N Kopke & C<sup>a</sup>, Lda in 1841.

Over time, the family developed the Port business, and Nicolau Kopke and Joaquim Augusto Kopke, decisive in distinct epochs, left their mark on Port Wine history, being an active part of the development of the cities of Porto and Vila Nova de Gaia. Kopke is the market leader in the Colheita category in various countries around the world, such as the United States, Denmark, Holland and Portugal.

---

21.11      Kopke Colheita 2003 White

21.12      Kopke 20 Year old White

21.13      Kopke 20 Year old Tawny

21.14      Kopke Colheita 1940



# Rozès

Table  
22  
PORT

Producer contact details:

Angelica Gomes

**Email:** angelica.gomes@rozes.pt

**Phone:** 00351 22 377 16 80

**Address:**

Rozes S.A.,

Rua Candido dos Reis, 526/532

4431-905 Vila Nova de Gaia

Portugal

Contact in the UK:

Jacky Barfoot

**Email:** jbarfoot@vrankenpommery.co.uk

**Phone:** 07590 809 104

**Address:**

Vranken Pommery UK Ltd

128 Buckingham Palace Road

London

SW1W 9SA

In 1855, Ostende Rozès, a Bordeaux wine merchant set up the Rozès port house. True to their heritage, Rozès port wines are elegant, complex, balanced, generous and rich. Rozès port is created using grapes sourced solely from grade A and B vineyards from 9 different quintas in the Cima-Corgo and Superior Douro. Antonio Saraiva, Winemaker and General Manager ensures that Rozès port is consistently of the highest quality and expresses all the intensity, richness and complexity of the region.

Terras do Grifo is produced from 3 Quintas in the Natural Park of Douro International, located in the heart of the Upper Douro. The heights overlooking the valley are also home to huge griffon vultures from which Terras do GriFo takes its name. These premium quality port wines have an abundance of rich fruit characteristics which makes for a very approachable style designed to be consumed young.

Sao Pedro port wines hail from an area of exceptional terroir with vineyards situated in the magnificent Tavora valley on the banks of the majestic River Douro. These grade A vineyards combined with traditional expertise resulted in Sao Pedro becoming the first company to control all the production stages of its Port wines: planting of the seedlings, choice of grape varieties, size, harvesting, vinification, maturing, assemblage and, last but not least, bottling.

Rozès, Terras do Grifo and Sao Pedro are part of the Vranken Pommery portfolio of luxury Champagne, Wine and Port.

- 
- 22.1 Rozès, LBV Unfiltered, 2003
  - 22.2 Rozès, Infanta Isabel, 10 Year Old
  - 22.3 Rozès, 20 Year old
  - 22.4 Dom Rozès
  - 22.5 Terras do Grifo, Special Reserve
  - 22.6 Terras do Grifo, 2006
  - 22.7 Sao Pedro 10 Year Old
  - 22.8 Sao Pedro 40 Year Old



Table <b>23a</b> PORT
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## SYMINGTON FAMILY ESTATES

Producer contact details:

João Vasconcelos

**Email:** [jmv@symington.com](mailto:jmv@symington.com)

**Phone:** 00 351 223 776300

**Address:**

Symington Family Estates,  
Travessa Barão de Forrester, 86  
Apartado 26  
4431-702 Vila Nova de Gaia  
**[www.symington.com](http://www.symington.com)**

Contact in the UK:

Mark Symonds

**Web:** [www.fells.co.uk](http://www.fells.co.uk)

**Email:** [ms@fells.co.uk](mailto:ms@fells.co.uk)

**Phone:** 01442 870900

**Address:**

John E Fells & Sons Ltd,  
Fells House, Prince Edward Street,  
Berkhamsted,  
Herts HP4 3EZ

---

Symington family estates are the leading producers of premium Port. The combined sales of the families Port companies make up a third of all premium port sold throughout the world .

Today 5 members of the Symington family are actively involved in the family business, reflecting a passion that dates back over four generations to 1882 - although the family line can actually be traced back 13 generations through to 1652 with their great grandmother Beatrice Atkinson and the very birth of the Port trade. From the Douro vineyards, through to wine making, tasting and blending a member of the family has an active role in every bottle of Port produced. The family commitment to their wines is stronger than ever after 350 years, an unparalleled tradition in the Port trade.

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- 23.1 Cockburn's Special Reserve
- 23.2 Graham's Six Grapes Reserve
- 23.3 Graham's Late Bottled Vintage 2008
- 23.4 Graham's 20 Year Old Aged Tawny
- 23.5 Graham's 30 Year Old Aged Tawny
- 23.6 Graham's 1969 Single Harvest Tawny
- 23.7 Graham's Quinta dos Malvedos 2001



# C. da Silva

Table  
**24**  
PORT

## Producer contact details:

Jim Reader

**Email:** jim.reader@cdasilva.pt

**Phone:** 00351 223746040

### **Address:**

C da Silva (Vinhos) S A

Rua Felizardo de Lima 247

4400-140 Vila Nova de Gaia

Portugal

## Contact in the UK:

Lindsay Talas

**Email:** ltalas@watermillwines.co.uk

**Phone:** 01794 329518

### **Address:**

Watermill Wines

Watermill Studios, 48 Middlebridge Street

Romsey,

Hampshire, SO51 8HL

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C. da Silva is a traditional Port Wine Company founded in 1862, the current name being acquired at the beginning of the 20<sup>th</sup> Century, when Clemente da Silva inherited the company through his marriage. Through the Dalva brand, C. da Silva exports to a wide range of markets in Europe, the Americas and Asia. Our experienced winemaker José Sousa Soares and his team produce a complete range of Port Wines with fruit from the best areas and grape varieties of the Douro valley in Portugal, and we are particularly proud of our aged White, Tawny and *Colheita* Ports.

---

24.1 Dalva 10 Years Old Dry White

24.2 Dalva Golden White 1971 Colheita

24.3 Dalva Rosé

24.4 Dalva Late Bottled Vintage 2008

24.5 Dalva Vintage Port 2000

24.6 Dalva 10 Years Old Tawny

24.7 Dalva 20 Years Old Tawny

24.8 Dalva 1985 Colheita

Producer contact details:

Corinne Michot

**Email:** corinne.michot@axamillesimes.com

**Phone:** 0033 (0) 556 738 661

**Address:**

Quinta do Noval

Av. Diogo Leite, 256

4400-111 Vila Nova de Gaia

Portugal

Contact in the UK:

Louise Bartholdi

**Email:** lba@gbuk.es

**Phone:** 01707 274790

**Address:**

Gonzalez Byass UK

The Hyde, Woodcock Hill,

Coopers Green Lane

St Albans. AL4 9HJ

---

Quinta do Noval lies in the Douro valley in Northern Portugal where it has produced great port since 1715. Vineyard is at the heart of Quinta do Noval's philosophy. It is significant that the company is named after its vineyard, that it is entirely based in the Douro valley and that its principal Vintage Ports, Quinta do Noval Nacional and Quinta do Noval are both single vineyard wines. The aim is to produce great classic Vintage Ports which are harmonious and elegant expressions of the terroir of Quinta do Noval.

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- |       |  |
|-------|--|
| 25.1  | Noval Black  |
| 25.2  | Quinta do Noval Late Bottled Vintage Unfiltered 2005 |
| 25.3  | Silval 1997  |
| 25.4  | Silval 1998  |
| 25.5  | Quinta do Noval Vintage 2007                         |
| 25.6  | Quinta do Noval Vintage 2008                         |
| 25.7  | Noval 10 Year Old Tawny                              |
| 25.8  | Noval 20 Year Old Tawny                              |
| 25.9  | Noval 40 Year Old Tawny                              |
| 25.10 | Quinta do Noval Colheita 1997                        |



# Fladgate Partnership

Table <b>26</b> PORT
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Producer contact details:

Amanda Lloyd

**Email:** Amanda.Lloyd@qavb.com

**Phone:** 00 351 223742800

**Address:**

The Fladgate Partnership

PO Box 1313

4401-501 Vila Nova de Gaia

Portugal

Contact in the UK:

Lorenzo Bakewell-Stone

**Email:** Lorenzo@mentzendorff.co.uk

**Phone:** 020 7840 3600

**Address:**

Mentzendorff

Prince Consort House

27-29 Albert Embankment

London. SE1 7TJ

This family run group comprises some of the most distinguished Port houses in Taylor's, Fonseca and Croft, as well as The Yeatman, Oporto's leading luxury hotel. Taylor's, Fonseca & Croft are all famed for the finest Vintage Ports, while the Aged Tawnies of the Taylor's House are among the best Aged Tawnies in the world. Fonseca, under the stewardship of the Fladgate Partnership Head Winemaker, David Guimaraens released the first certified organic Port.

- 26.1 Taylor's Chip Dry
- 26.2 Taylor's Late Bottled Vintage 2008
- 26.3 Taylor's 10 Year Old
- 26.4 Taylor's 20 Year Old
- 26.5 Taylor's Quinta de Vargellas 2001
- 26.6 Taylor's Vintage 1985
- 26.7 Fonseca Bin 27
- 26.8 Fonseca Terra Prima
- 26.9 Fonseca Late Bottled Vintage 2007
- 26.10 Fonseca Panascal 1998
- 26.11 Fonseca Guimaraens 1996
- 26.12 Croft Pink



# Wines of South Africa

Table  
**27**  
SOUTH  
AFRICA

Wines of South Africa, Jo Wehring  
Thornton House, Thornton Road,  
London, SW19 4NG  
**Email:** jo@winesofsa.com  
**Telephone:** +44 (0)20 8405 6442

[www.winesofsa.com](http://www.winesofsa.com)

---

South African fortified wines have a history dating back to the early 19<sup>th</sup> century. Sales showed a dramatic increase during the first half of the 20<sup>th</sup> century, and standards have been improved over the years, including the planting of new cultivars.

During the late 1980s and early 1990s more producers began to concentrate on the production of quality fortified wines, and today these wines are gaining in popularity, with a wide spectrum of styles currently being made.

---

27.1 Weltervrede Ouma Se Wyn, 2010, Roberston Valley

Contact: Sam Hellyer, sam@harleywines.co.uk, +44 (0) 7783 151 788

27.2 Weltervrede Oupa Se Wyn, 2011, Roberston Valley

Contact: Sam Hellyer, sam@harleywines.co.uk, +44 (0) 7783 151 788

27.3 De Leuwen Jagt Red Muscadel, NV, Paarl

Contact: Mark Davies, mark@htfwines.co.uk, +44 (0) 1746 389 749

27.4. De Krans Pink, NV, Calitzdorp

Contact: Mark Davies, mark@htfwines.co.uk, +44 (0) 1746 389 749

27.5 De Krans Cape Tawny, NV, Calitzdorp

Contact: Mark Davies, mark@htfwines.co.uk, +44 (0) 1746 389 749

27.6 Allesverloren Fine Old Vintage, 2008, Swartland

Contact: Carli Jordaan, cjordaan@capelegends.co.za, +27 (0) 21 809 8352

27.7 Allesverloren Vintage Reserve, 1997, Swartland

Contact: Carli Jordaan, cjordaan@capelegends.co.za, +27 (0) 21 809 8352

27.8 Solms-Delta Gemoedsrus, 2010, Western Cape

Contact: Jeneale Clayton, Jeneale@solms-delta.co.za, +27 (0) 21 874 3937



DE BORTOLI WINES

# De Bortoli

Table  
**28a**  
AUSTRALIA

Producer contact details:

**Email:** bilbul\_reception@debortoli.com.au

**Phone:** 0061 (0)2 6966 0100

**Address:**

De Bortoli Road

Bilbul

NSW 2680

Australia

Contact in the UK:

Becky Fisher

**Email:** uk\_info@debortoliwines.com

**Phone:** 01747 830962

**Address:**

De Bortoli Wines UK Ltd

12 Chaldicott Barns

Tokes Lane, Semley

Wiltshire, SP7 9AW

---

De Bortoli Wines is a third generation family owned Australian wine company established by Vittorio and Giuseppina De Bortoli in 1928 after emigrating from Northern Italy. De Bortoli own four vineyards – Yarra Valley and King Valley in Victoria and Bilbul (Riverina) and Hunter Valley in New South Wales. Their winemaking philosophy is that great wine begins in the vineyard. The belief is that sustainable vineyard practices will deliver exceptional fruit quality to the winery as well as real environmental benefits. This philosophy is driven by their passion for great wine and a desire to leave a legacy for future generations.

Embracing their Italian roots, there is a culture of hard work, generosity of spirit and a sharing of good food, good wine and good times with family and friends.

---

## 28.1 Black Noble

## 28.2 Old Boys 21 Year Old Barrel Aged Tawny





# d'Arenberg

Table  
**28b**  
AUSTRALIA

Producer contact details:

**Email:** <http://darenberg.com.au/contact-us>

**Phone:** 0061 (0)8 8329 4888

**Address:**

Osborn Road  
McLaren Vale  
South Australia 5171  
Australia

Contact in the UK:

Alissia Durbridge

**Email:** [adurbridge@bibendum-wine.co.uk](mailto:adurbridge@bibendum-wine.co.uk)

**Phone:** 020 7449 4032

**Address:**

Bibendum Wine Ltd.  
113 Regent's Park Road  
London  
NW1 8UR

---

D'Arenberg is one of the most significant wineries in McLaren Vale. Founded in 1912 by Joseph Osborn; fourth generation Chester Osborn took over the reins as Chief Winemaker in 1984.

The last decade has seen Chester develop a range of white wines every bit as individual and thrilling as the red Rhone varieties with which the company made its name. There is method to his madness (and his shirts!) and no one knows their soils and vines better than Chester.

Chester works with individual parcels of fruit that display different flavour profiles that are influenced by the unique soil characteristics that contribute complexity to the final blend.

Chester's philosophy is to make wines which have great fragrance, fruit palate texture and length. The finish of the wine must have a natural, fine balance of acidity and a complex structure of tannins.

---

## 28.3 Vintage Fortified Shiraz 2006

## 28.4 The Nostalgia Rare NV



# All Saints Estate

Table  
**28c**  
AUSTRALIA

**Producer contact details:**

Marco Hall

**Email:** mhall@allsaintswine.com.au

**Phone:** 0061 421316245

**Address:**

All Saints Estate

PO Box 10, Wahgunyah

Victoria, Australia 3687

www.allsaintswine.com.au

**Contact in the UK:**

Robin Knapp

**Email:** robin.knapp@wellsandyoungs.co.uk

**Phone:** 01234 279241

**Address:**

Cockburn and Campbell

Well's and Youngs Brewing Co Ltd

Havelock Street, Bedford.

MK40 4LU

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All Saints Estate is a heritage-listed estate with a unique footprint in Australian winemaking history and a keen eye on the future under fourth-generation family owners Eliza, Angela and Nicolas Brown. Distinctive handcrafted table wines accompany world-renowned fortifieds to represent the very best in premium wines from this treasured corner of N E Victoria.

*"We're passionate about making outstanding wine, whilst pushing the boundaries. And of course leaving our property in a better state for the next generation. In an ideal world, everything in the vineyard should be sustainable."*

Eliza Brown, CEO, All Saints Estate

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28.5 All Saints Estate Rutherglen Muscat, NV, average age 6 years  
*Gold Medal 2012 International Wine Challenge*

28.6 All Saints Estate Grand Rutherglen Muscat, NV, average age 25 years  
*Gold Medal 2012 International Wine Challenge*  
*Gold Medal 2012 Decanter World Wine Awards*

28.7 All Saints Estate Rare Rutherglen Muscat, NV, average age 50 years  
*Gold Medal 2012 International Wine Challenge*  
*Gold Medal 2012 Decanter World Wine Awards*



# Campbells

Table  
**29a**  
AUSTRALIA

**Producer contact details:**

Colin Campbell

**Phone:** 0061 2 6033 6000

**Address:**

Campbell's Wines

Rutherglen

Victoria

Australia

**Contact in the UK:**

David Wright

**Email:** dftw@abswineagencies.co.uk

**Phone:** 01780 755810

**Address:**

28 Recreation Ground Road

Stamford

Lincolnshire

PE9 1EW

---

The Campbell family winemaking heritage began in 1870 when Scotsman John Campbell made his first wine from the Bobbie Burns vineyard. Following a severe outbreak of phylloxera and determined to maintain the business, John's son David introduced phylloxera resistant American rootstocks and by 1930 eighteen hectares of vines were flourishing. The fifth generation of the Campbell family, brothers Colin and Malcolm have maintained the commitment to quality and growth and today there are about sixty four hectares under vine. Campbell's is one of the inaugural members of the Australian First Families of Wine, created in 2009. [www.campbellswines.com.au](http://www.campbellswines.com.au)

---

29.1 Campbell's Rutherglen Muscat

29.2 Campbell's Classic Rutherglen Muscat

29.3 Campbell's Grand Rutherglen Muscat

29.4 Campbell's Rare Rutherglen Muscat Merchant Prince

29.5 Campbell's Rutherglen Topaque

29.6 Campbell's Classic Rutherglen Topaque

29.7 Campbell's Rare Isabelle Topaque



# Stanton and Killeen

Table  
**29b**  
AUSTRALIA

Producer contact details:

Simon Killeen

**Phone:** 0061 2 6032 9457

**Address:**

Stanton and Killeen

Rutherglen

Victoria

Australia

Contact in the UK:

David Wright

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**Phone:** 01780 755810

**Address:**

28 Recreation Ground Road

Stamford

Lincolnshire

PE9 1EW

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Stanton & Killeen is just a few years older than Campbells having been founded in 1864 by Englishman Timothy Stanton. Of their 300 hectare mixed farm around 30 hectares of the best draining soils are planted to vines. Famed in particular for their fortified wines their Muscats tend to be a richer style, showing intense dried fruit, fig and fruit cake character. This is partly due to the original vineyards, planted by Jack Stanton in 1921, which are still in production today and produce some of the finest fruit in the region.

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- |       |  |
|-------|--|
| 29.8  | Stanton and Killeen Rutherglen Muscat          |
| 29.9  | Stanton and Killeen Classic Rutherglen Muscat  |
| 29.10 | Stanton and Killeen Grand Rutherglen Muscat    |
| 29.11 | Stanton and Killeen Rare Rutherglen Muscat     |
| 29.12 | Stanton and Killeen Rutherglen Topaque         |
| 29.13 | Stanton and Killeen Classic Rutherglen Topaque |
| 29.14 | Stanton and Killeen Grand Rutherglen Topaque   |
| 29.15 | Stanton and Killeen Rare Rutherglen Topaque    |



# Andrew Quady

Table  
30  
U.S.A.

## Producer contact details:

Website: <http://www.quadywinery.com>

Email: [info@quadywinery.com](mailto:info@quadywinery.com)

Phone: (559)673-8068

Fax: (559)673-0744

Address:

13181 Road 24 P.O. Box 728 Madera,

CA 93639

## Contact in the UK:

[www.hallgartendruitt.co.uk](http://www.hallgartendruitt.co.uk)

Email: [sales@hallgartendruitt.co.uk](mailto:sales@hallgartendruitt.co.uk)

Phone: +44 (0) 1582 722538

Fax: +44 (0) 1582 723240

Address:

Dallow Road

Luton

Bedfordshire

LU1 1UR

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Andy Quady's change of career from making fireworks to making wine produced an explosion of its own kind when he created Essensia from the Orange Muscat grape. It was an instant success at tastings and wine shows and until 1985 he could not make enough to satisfy demand. Having an aroma reminiscent of orange blossom, it is particularly delicious with chocolate and desserts containing almonds, peaches, apples, or apricots.

Following the success of Essensia, Andy's next creation was Elysium from the Black Muscat variety. With an aroma of roses and berry like taste, it is rich and full flavoured, and matches a variety of desserts and blue cheeses.

His starboard range of port-style wines, made from the classic Portuguese varieties, has proved very popular, and when a bottle is being enjoyed it should only be passed to the right!

Andy Quady's latest project was to create two world class vermouths in a new "California" style. The results are Vya Extra Dry, and Vya Sweet, both great with ice, on their own, or in mixed drinks. The Vya sweet was awarded the Best Vermouth IWSC Trophy in 2009 and 2010.

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30.1 Quady Essensia Orange Muscat 2010 (halves)

30.2 Quady Elysium Black Muscat 2011 (halves)

30.3 Quady Deviation NV (halves)

30.4 Starboard Batch 88 NV

30.5 Starboard Vintage 1996

30.6 Quady Vya Extra Dry Vermouth

30.7 Quady Vya Aperitif Whisper Dry Vermouth

30.8 Quady Vya Sweet Vermouth

# MADEIRA WINE

There are 400 hectares of vitis vinifera grape varieties that make up the patchwork of vineyards on the sub-tropical island of Madeira. The grapes are supplied by over 1,500 growers to only 7 producers that export the wines and they alone are ultimately responsible for the world's most stylistically individual wine.

The production process is unique, as the wine is affected either by the natural temperature fluctuations of the climate as it matures in barrel (the "Canteiro" method of maturation), or by artificial heating techniques (known as "Estufagem") that have been practiced since 1794.

Whether made from the more commonly found black-skinned Tinta Negra, or the white varieties of Sercial, Verdelho, Boal (Bual) or Malvasia (Malmsey), the wines must conform to strict parameters of dryness or sweetness. Tinto Negra is a highly versatile grape variety and can be used for making all styles of wine from the driest through to the sweetest, depending on which stage of fermentation that the wine is fortified.

The white grape varieties are most often used for producing the higher quality wines that have undergone maturation by the "Canteiro" method. Sercial produces the driest style, Verdelho a medium-dry style, Boal a medium-rich style and Malvasia is responsible for the richest, sweetest wines. Perhaps the most important development in recent years has been the introduction of Colheitas. These are wines from a single harvest and varietal that are released prior to the 20 years required to market a wine as a Frasqueira (Vintage). They represent extraordinarily high quality and tremendously good value.

Madeira Wine, then, is diverse and versatile, as well as unique. Its production is overseen by IVBAM, the Institute which controls the quality standards of Madeira Wine, on the island. From its basis as a trading post, first populated by Portugal in 1420, Madeira's development has always been rooted in the international markets, and none more so than the 'United Kingdom.

Today over 350.000 litres are shipped annually to the UK and there has been a renaissance of interest in these rare and fine wines in recent years. Therefore, IVBAM is delighted, once again to support the b.f.t. and will continue to actively participate in its future in the market.



Rua Visconde do Anadia, 44, 9050-020 Funchal - Madeira - Portugal

Tel: 00 351 291 211600      Fax: 00 351 291 224791  
e-mail: [ivbam.sra@gov-madeira.pt](mailto:ivbam.sra@gov-madeira.pt)    site: [www.vinhomadeira.pt](http://www.vinhomadeira.pt)  
Facebook: <https://www.facebook.com/VinhoMadeiraWine>



# Henriques & Henriques

Table  
**31**  
MADEIRA

Producer contact details:

Humberto Jardim

**Web:** [www.henriquesehenriques.pt](http://www.henriquesehenriques.pt)

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**Address:**

Avenida da Autonomia, 10  
9300-138 Camara de Lobos  
Madeira

Contact in the UK:

Lorenzo Bakewell-Stone

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**Phone:** 020 7840 3600

**Address:**

Mentzendorff  
Prince Consort House  
27-29 Albert Embankment  
London. SE1 7TJ

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Established in 1850, Henriques & Henriques has the reputation of producing classical Madeira wines, which constantly win some of the most coveted national and international prizes in wine competitions.

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31.1 Full Rich 3 Year Old

31.2 Sercial 10 Year Old

31.3 Malvasia 10 Year Old

31.4 Verdelho 15 Year Old

31.5 Malvasia 15 Year Old

31.6 Verdelho 20 Year Old

31.7 Terrantez 20 Year Old

31.8 Bual 2000



# Justino's

Table  
**32**  
MADEIRA

Producer contact details:

Juan Teixeira

**Email:** [juan.teixeira@justinosmadeira.com](mailto:juan.teixeira@justinosmadeira.com)

**Phone:** +351 967 636 621

**Address:**

Justino's, Madeira Wines, S. A.,  
P. I. Cancela – 9125-042 Canico  
Portugal

Contact in the UK:

**Please contact Juan Teixeira direct**

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Justino's, Madeira Wines, S.A. was established in Madeira in 1870 and is one of the oldest producers and exporters of Madeira wine.

In 1993 it became part of an international company, making an association with one of the largest French groups of wine and spirits distribution, building new larger and modern installations, and becoming a leader in the international trade.

Justino's has a high quality stock of wine, aged in oak casks, allowing consistent supply to selected markets.

From the several Madeira wine styles that are being exported, Justino's brings your attention to Colheitas, which, without doubt, delight the most discerning connoisseur. The wines are aged in oak casks and bottled only on demand.

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32.1 Broadbent Madeira Reserve 5 Years Old Fine Rich

32.2 Broadbent Madeira Malmsey 10 Years Old

32.3 Justino's Madeira Boal 10 Years Old

32.4 Justino's Madeira Verdelho 10 Years Old

32.5 Justino's Madeira Sercial 10 Years Old

32.6 Justino's Madeira Colheita 1996 Fine Rich

32.7 Justino's Madeira Terrantez 1978

32.8 Justino's Madeira Verdelho 1954





# Pereira d'Oliveira

Table  
**33**  
MADEIRA

Producer contact details:

Luis d'Oliveira

**Email:** perolivinhos@hotmail.com

**Phone:** 00 351 291 220784

**Address:**

Pereira d'Oliveira (Vinhos) Lda,

Rua dos Ferrieros 107,

9000-082 Funchal,

Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

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**Phone:** 01208 862613

**Address:**

Bovey Wines,

12, Higher Tristram,

Polzeath, Wadebridge,

Cornwall. PL27 6TF.

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Pereira D'Oliveira is an independent family business which was founded in 1820, and Anibal, Luis and Filipe who now run the company are direct descendants of the founder. Substantial quantities of old and rare wines are kept in oak casks in their premises, and bottled as required for sale.

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- 33.1 D'Oliveiras 5 year old Medium-Dry
- 33.2 D'Oliveiras 5 year old Sweet
- 33.3 D'Oliveiras 10 year old Dry
- 33.4 D'Oliveiras 10 year old Medium-Sweet
- 33.5 D'Oliveiras 15 year old Medium-Dry
- 33.6 D'Oliveiras Sercial 1981 (1<sup>st</sup> bottling / first time available in UK)
- 33.7 D'Oliveiras Terrantez 1977
- 33.8 D'Oliveiras Verdelho 1994 (1<sup>st</sup> bottling / first time available in UK)
- 33.9 D'Oliveiras Verdelho 1973
- 33.10 D'Oliveiras Boal 1987 (1<sup>st</sup> bottling / first time available in UK)
- 33.11 D'Oliveiras Boal 1958
- 33.12 D'Oliveiras Malvasia 1996 (1<sup>st</sup> bottling / first time available in UK)



# Barbeito

Table  
**34**  
MADEIRA

Producer contact details:

Ricardo Diogo V Freitas

**Email:** info@vinhosbarbeito.com.pt

**Phone:** 00351 291 761829

**Address:**

Vinhos Barbeito (Madeira) Lda

Estrada Ribeira Garcia

Parque Empresarial de Camara de Lobos,

Lote 8, 9300-324 Camara de Lobos, Madeira

Contact in the UK:

Raymond Reynolds

**Email:** info@raymondreynolds.co.uk

**Phone:** 01663 742230

**Address:**

Raymond Reynolds Ltd

Station Road, Furness Vale

High Peak.

SK23 7SW

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Vinhos Barbeito was established in 1946 by Mario Barbeito. Today, the company is run by his grandson Ricardo de Freitas, who has brought new energy and innovation to Barbeito, whilst still drawing inspiration from the best of the island's traditions.

*“unequivocally, it is the Madeira from Barbeito which is setting the standard and raising the bar...”* **erobertparker**

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- 34.1 Rainwater Reserva (5 years old)
- 34.2 Boal Reserva (5 years old)
- 34.3 Malvasia Reserva (5 years old)
- 34.4 Sercial Reserva Velha (10 years old)
- 34.5 Verdelho Reserva Velha (10 Years Old)
- 34.6 Single Harvest 1999
- 34.7 Boal Colheita 1997 Single Cask
- 34.8 Malvasia 20 Year Old *Lote 12089*



# Blandy's

Table <b>35</b> MADEIRA
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Producer contact details:

Ricardo Tavares

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**Email:** [secmerces@madeirawinecompany.com](mailto:secmerces@madeirawinecompany.com)

**Phone:** 00351 291740100

**Address:**

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9000-082, Funchal,

Madeira

Contact in the UK:

Mark Symonds

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**Phone:** 01442 870900

**Address:**

John E Fells & Sons Ltd,

Fells House, Prince Edward Street,

Berkhamsted, Herts HP4 3EZ

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For 200 years, Blandy's Madeira has been synonymous with quality Madeira Wine.

The Blandy's are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their own original wine company.

The family has played a leading role in the development of Madeira wine throughout its long history and in the economic development of this remote Atlantic Island and members of the family continue to live on Madeira, maintaining a tradition that goes back to 1811.

Blandy's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine making and has been owned by the same family for 200 years and seven generations. Michael and Chris Blandy are the 6<sup>th</sup> and 7<sup>th</sup> generations of the family to work in the family business.

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35.1 Alvada 5 Year old

35.2 Harvest Malmsey 2006

35.3 Sercial 10 Year Old

35.4 Verdelho 10 Year Old

35.5 Colheita Bual 1996

35.6 Colheita Malmsey 1996

35.7 Bual 1969

35.8 Terrantez 1976



SYMINGTON FAMILY ESTATES  
Graham's Aged Tawny Masterclass

A tutored tasting by  
Johnny and Paul Symington

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1. Graham's 10 Year Old Aged Tawny
2. Graham's 20 Year Old Aged Tawny
3. Graham's 30 Year Old Aged Tawny
4. Graham's 40 Year Old Aged Tawny
5. Graham's 1969 Single Harvest Tawny
6. Graham's 1952 Single Harvest Tawny
7. Graham's 20 Year Old Aged Tawny component 1/3
8. Graham's 20 Year Old Aged Tawny component 2/3
9. Graham's 20 Year Old Aged Tawny component 3/3



RAMOS PINTO  
PORTO

## Reflections of Vintage Port

A tutored tasting by Dirk Niepoort and  
Joao Nicolau d'Almeida

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1. Niepoort 1942

2. Niepoort 1970

3. Niepoort 1977

4. Niepoort 1983

5. Niepoort 2005

6. Niepoort 2009

7. Niepoort Bioma Vinha Velha 2009

8. Niepoort 2011

9. Niepoort Bioma Vinha Velha 2011

10. Ramos Pinto 1924

11. Ramos Pinto 1970

12. Ramos Pinto 1983

13. Ramos Pinto 1994

14. Ramos Pinto 1997

15. Ramos Pinto 2003

16. Ramos Pinto 2007

17. Quinta da Ervamoira 2007

18. Ramos Pinto 2011

## The Evolution of Tio Pepe Fino En Rama

A tutored tasting by Antonio Flores

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1. Tio Pepe Mosto
2. Tio Pepe Sobretabla
3. Tio Pepe 2<sup>nd</sup> Criadera
4. Tio Pepe Fino En Rama - 2013 Release



# Aged Tawny Port, Tasting and Blending Workshop

Led by Luis Sottomayor

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1. Sandeman 10 Year Old Tawny
2. Sandeman 20 Year Old Tawny
3. Sandeman 30 Year Old Tawny
4. Sandeman 40 Year Old Tawny

Following the tasting of Sandeman aged tawnies, participants will have the opportunity to blend their own interpretation of Sandeman's celebrated 20 Year Old Tawny with the guidance of head winemaker Luis Sottomayor.

Sandeman Blending Workshop Notes



## Where does Quality come from? Quinta? Grapes? Spirit?

### A tutored tasting by David Guimaraens

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1. Quinta de Vargellas Vintage 2008
2. Quinta de Terra Feita Vintage 2008
3. Quinta da Roêda Vintage 2008
4. Quinta do Panascal Vintage 2008
5. Spirit Sample 1
6. Spirit Sample 2
7. Spirit Sample 3
8. Croft Pink



## Madeira

### A tutored tasting by Rubina Viera

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1. Henriques & Henriques Bual Colheita 2000
2. Blandy's Bual Colheita 1996
3. Justino's Fine Rich Colheita 1996
4. Pereira d'Oliveira Malvaísa Colheita 1990
5. Vinhos Barbeito Sercial Frasqueira 1988

# Notes

A series of 20 horizontal dotted lines for writing notes.



[www.thebft.co.uk](http://www.thebft.co.uk)



## The Big Fortified Tasting Limited

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For effective event management and PR campaigns contact Ben Campbell-Johnston at [ben@thebft.co.uk](mailto:ben@thebft.co.uk)