

Welcome to



The Big Fortified Tasting

2011

Glaziers Hall, London

10

11

12

13

14

15

16

17

9

18

8

29

30

31

32

33

34

35

19

To
Tasting
Salon

28

the b.f.t. 2011

36

20

7

27

26

25

24

23

37

21

6

5

4

3

2

1

22

Upstairs to luncheon

Foyer

Entrance &
Registration



Welcome to the Big Fortified Tasting 2011

Now in its second year, the b.f.t. is the perfect environment to celebrate the diversity of fortified wine.

The launch of the b.f.t. in London last year was a testament to the confidence forty producers of outstanding fortified wine had in this unique concept. Now, in 2011, we have 77 different 'brands' on show, but its a word which fails to do justice to this fascinating category, full of both commercial opportunity and stories to tell.

Our original objective remains in place: to offer the trade an opportunity like no other to completely focus in a single day on this important and fascinating category within the wine trade. Tasting fortified wine in this way can only foster greater understanding amongst wine professionals, so deeper discussion and more informed judgement and, ultimately, a better experience for the consumer.

As producers, brand managers, retailers, sommeliers and opinion formers, we all want to see more value added to the world of fortified wine. Its not an easy task, but not one beyond the scope of the wine world's most creative minds. This is, of course, where you, the visitor today, comes into the equation. We hope you find that the b.f.t 2011 provides you with the appropriate environment to achieve your goals today.

Once again, we are indebted to the assistance given by The Sherry Institute of Spain, The Port Wine Institute (IVDP) and the Madeira Institute (IVBAM), and also this year too Wine Australia and Wines of South Africa.

Danny Cameron
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Ben Campbell-Johnston
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Table Number	Producer	Page in Catalogue
-------------------------	-----------------	------------------------------

SHERRY ZONE

1	Hidalgo 'La Gitana'	5
2	Delgado Zuleta	6
3	Antonio Barbadillo	7
4	Gonzalez Byass	8
5	Sandeman Sherry	9
6	Emilio Lustau	10
7a	La Ina	11
7b	Osborne	12
8	Fernando de Castilla	13
9	Williams and Humbert	14
10a	Equipo Navazos	15
10b	Garvey	16
11a	La Guita	17
11b	Valdivia	18

MARSALA

12a	Curatolo	19
12b	Pellegrino	20

CALIFORNIA

13a	Andrew Quady	21
-----	--------------	----

AUSTRALIA ZONE

13b	Buller Wines	22
14	Wine Australia (several producers)	23-24
15a	Campbell's	25
15b	Stanton and Killeen	26

SOUTH AFRICA

16	Wines of South Africa (several producers)	27
----	---	----

FRANCE ZONE

17	Chateau de Beaulon	28
18	Mont Tauch	29
19a	Richards Walford (several producers)	30

**Table
Number****Producer****Page in
Catalogue****PORT ZONE**

19b	Quinta do Passadouro	33
19b	Wine & Soul	34
20a	Barros	35
20b	Ramos Pinto	36
21	Churchill	37
22a	Ferreira	38
22b	Quinta do Portal	39
23	Croft	40
23	Fonseca	41
23	Taylor's	42
24	Niepoort	43
25	Cockburn	44
25	Graham	44
25	Warre	45
25	Dow	45
25	Quinta do Vesuvio	45
26	Quinta do Noval	46
27a	Sandeman	47
27b	Offley	48
28a	Quinta da Romaneira	49
28b	Quinta do Infantado	50
29	Rozes	51
30	Quinta Nova	52
30	Duorum	53

PORTUGAL

30	Quinta de Bela Vista	54
31	Bacalhoa (Vinhos de Portugal)	55

MADEIRA ZONE

32	Blandy's	57
33	Barbeito	58
34	Pereira d'Oliveira	59
35	Justino's	60
36	H M Borges	61
37	Henriques & Henriques	62



THE SHERRY INSTITUTE OF SPAIN

WITH SUPPORT FROM



UNION EUROPEA
FEADER



The Sherry Institute of Spain congratulates

The Big Fortified Tasting

On providing, for the second year running, a shop window showing the fantastic range of these fascinating wines from around the world.

Sherry has been part of our history for over five centuries; now we see a resurgence of interest from younger drinkers, discovering for themselves, its wide variety of tastes and styles.

Visit www.sherry.org to learn more about Sherry, how and where it is made.

Contact **The Sherry Institute of Spain** for more information.

+44 (0) 1582 719830

sherry.institute@btinternet.com

Sherry - part of our past - building our future.



Hidalgo 'La Gitana'

Table 1 SHERRY

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Amanda Collins

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Bodegas Hidalgo has been producing fine Manzanilla and a range of rare aged sherries in their bodegas in Sanlucar 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.

T1.1 La Gitana

T1.2 Pasada Pastrana Manzanilla

T1.3 Amontillado Napoleón

T1.4 Amontillado Napoleón VORS

T1.5 Oloroso Faraón

T1.6 Oloroso Faraón VORS

T1.7 Jerez Cortado Wellington VOS

T1.8 Palo Cortado Wellington VORS

T1.9 Pedro Ximénez Triana

T1.10 Pedro Ximénez Triana VORS



Delgado Zuleta

Table 2 SHERRY

Producer contact details:

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Address: Delgado Zuleta, Avda de Rocio
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www.delgadozuleta.com

Contact in the UK:

Seeking Distribution

“LA GOYA” Manzanilla :

C&D Wines – Tel 020 8778 1711

Corney & Barrow – Tel 020 7265 2446

ZULETA Rare Amontillado:

LAS SEÑORAS Rare Oloroso:

Tanners Wines – Tel 01743 234500

Founded in 1744, Delgado Zuleta is currently the oldest family-owned winery in the Sherry region. It is best known for its award-winning delicious Manzanilla , La Goya, but also produces a wide range of Sherry styles. Part of these interesting wines are the Monteagudo Collection jewels: an outstanding new range of Classic Premium Sherries named after the Conde de Monteagudo, a noble of the family, that will be exhibited for the first time in the UK at the b.f.t..

T2.1 "LA GOYA" Manzanilla

T2.2 Premium Amontillado MONTEAGUDO

T2.3 Premium Oloroso MONTEAGUDO

T2.4 Premium Palo Cortado MONTEAGUDO

T2.5 Premium Medium Dry MONTEAGUDO

T2.6 Premium Cream MONTEAGUDO

T2.7 Premium Pedro Ximénez MONTEAGUDO

T2.8 ZULETA Rare Amontillado Viejo

T2.9 LAS SEÑORAS Rare sweet Old Oloroso



Antonio Barbadillo

Table 3 SHERRY

Producer contact details:

Bodegas Barbadillo S.L.

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Apartado Postal 25

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Cadiz

Spain

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Email: ms@fells.co.uk

Phone: 01442 870900

Address: John E Fells & Sons Ltd,
Fells House, Prince Edward Street,
Berkhamsted, Herts 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.

T3.1 Solear Manzanilla 37,5cl

T3.2 Principe Amontillado

T3.3 Oloroso Seco Cuco

T3.4 Obispo Gascón Palo Cortado

T3.5 Oloroso (Amoroso) San Rafael

T3.6 PX La Cilla



Gonzalez Byass

Table 4 SHERRY

Producer contact details:

Louise Bartholdi

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Phone: 01707 274790 07795838837

Address: Gonzalez Byass, The Hyde,
Woodcock Hill, Coopers Green Lane, St
Albans AL4 9HJ

Contact in the UK:

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Address: Gonzalez Byass, 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.

T4.1 Tio Pepe

T4.2 Viña AB

T4.3 Leonor

T4.4 Alfonso

T4.5 Solera 1847

T4.6 Nectar

T4.7 Matusalem

T4.8 Apostoles

T4.9 Del Duque

T4.10 Noë

T4.11 Gonzalez Byass Vintage 1982



Sandeman Sherry

Table
5
SHERRY

Producer contact details:

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Address: STEVENS GARNIER, 47 West Way,
Oxford OX2 0JF

In a twist to Portugal's historic norm, Sandeman managed to invade Spain and now produce some of the world's finest sherries. In a constant pursuit of excellence Sandeman concentrates its efforts 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 the Sogrape empire, with Sandeman playing the lead role.

T5.1 Don Fino

T5.2 Dry Don Amontillado

T5.3 Royal Esmeralda 20 yr Old Dry Amontillado 50cl

T5.4 Royal Corregidor Rich Old Oloroso 20° 50cl

T5.5 Ambrosante Old Solera Pedro Ximenez 70°



Emilio Lustau

Table 6 SHERRY

Producer contact details:

Phone: 0034 956 851 751

Address: Emilio Lustau S.A., San Francisco
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Southbank Buisness Centre, Ponton Road,
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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.

T6.2 Puerto Fino

T6.3 Papirusa Manzanilla

T6.4 Los Arcos Dry Amontillado

T6.5 Don Nuno Dry Oloroso

T6.6 East India

T6.7 San Emilio Pedro Ximénez

T6.8 Emilín Moscatel

T6.9 Manzanilla Pasada, Cuevas Jurado

T6.10 Palo Cortado, Vides

T6.11 Oloroso, Pata Gallina

T6.12 VORS Palo Cortado (30 years old)

T6.13 VORS Oloroso (30 years old)



La Ina

Table
7a
SHERRY

Producer contact details:
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Phone: 01483 458700
Address: Emporia Brands Ltd. The Church,
172 London Road, Guildford, Surrey GU1
1XR

La Ina is internationally recognised as one of the greatest finos on the market today. Aged in its solera for up to six years, it is bone dry and gloriously nutty - the ultimate aperitif. La Ina's celebrity is such that it was chosen some years ago for the royal banquet for President Bush at Buckingham Palace. No wonder, then, that the highly respected Spanish wine critic José Penin rated it "the best Spanish wine of the decade".

T7.1 La Ina Dry Fino 75cl

Producer contact details:

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172 London Road, 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 sheries 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.

T7.2 Amontillado 51-1a, 30 Year Old VORS

T7.3 Capuchino Palo Cortado, 30 Year Old VORS

T7.4 Sibarita Oloroso, 30 Year Old VORS

T7.5 Venerable Pedro Ximenez, 30 Year Old VORS



Fernando de Castilla

Table 8 SHERRY

Producer contact details:

Jan Pettersen

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Gatley, Cheshire, SK8 4DN

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.

T8.1 Classic Fino

T8.2 Classic Manzanilla

T8.3 Classic Pedro Ximenez

T8.4 Antique Fino

T8.5 Antique Amontillado

T8.6 Antique Oloroso

T8.7 Antique Palo Cortado

T8.8 Antique Pedro Ximénez



Williams & Humbert

Table
9
SHERRY

Producer contact details:

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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.

T9.1 Williams & Humbert Alegria Manzanilla

T9.2 Williams & Humbert Dry Sack Fino

T9.3 Williams & Humbert Dry Sack Medium

T9.4 Williams & Humbert Winter's Tale

T9.5 Williams & Humbert Collection Oloroso 12 Year Old

T9.6 Williams & Humbert Canasta Cream

T9.7 Williams & Humbert Collection PX 12 Year Old

T9.8 Williams & Humbert Don Guido PX 20 Year Old



Equipo Navazos

Table 10a SHERRY

Contact in the UK:

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Rhone to Rioja
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Phone: 020 7924 4974

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.

T10.1 I THINK MANZANILLA "EN RAMA"

T10.2 No 22 LA BOTA DE MANZANILLA "NAVAZOS"

T10.3 No 24 LA BOTA DE FINO (AMONTILLADO)

T10.4 NO 21 LA BOTA DE PALO CORTADO



Garvey

Table
10b
SHERRY

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UK & Ireland Regional Director

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FRONTERA ESPAÑA

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Broughton Street, London SW8 3QJ

Founded in 1780 by William Garvey, Garvey remains privately owned by the Ruiz-Mateos family. Today the bodega is situated nearby its vineyards in west Jerez, the best area of town for maturing Fino. Garvey also has bodegas in Sanlúcar where its Manzanilla Juncal is made. San Patricio Fino is our flagship brand.

T10.5 Garvey, SAN PATRICIO – Fino

T10.6 Garvey, JUNCAL – Manzanilla

T10.7 Garvey, Amontillado Seco

T10.8 Garvey, JUNCAL – Pedro Ximinez

“*La Guita*” La Guita

Table
11a
SHERRY

Producer contact details:

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Bodegas de Hijos de Rainera Pérez Marín was established in 1852 and the brand ‘La Guita’ was officially registered in 1908. ‘Guita’ is Spanish for cord and each bottle has one attached to its neck. ‘La Guita’ was the first Manzanilla to carry the bottling date on the back label and is currently available in three formats: 75cl, 37.5cl and 20cl.

T11.1 La Guita Manzanilla



Bodegas Valdivia

Table 11b SHERRY

Producer contact details:

Timothy Holt

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Phone: +34 956 31 43 58

Address: Bodegas Valdivia, C/ZoiloRuiz

Mateos Camacho s/n, JEREZ DE LA

FRONTERA, CADIZ,

SPAIN, 11408

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Market, New Covent Garden Market,

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Acquired in the 1950s by the Ruiz-Mateos family, who still own the bodega now, Valdivia's vineyards are located on the chalky, Albariza soils of Jerez. Each Sherry represents a different style, but each is authentic and true to its class, from the savoury, fresh Manzanilla, through to the nuttier, complex style of the Amontillado. All are made from free-run juice to ensure the development of the Flor yeast which keeps the wines so clean and pure. They are aged for at least 6 years, well over the average for the region.

The brilliance of Valdivia lies with their Sacromonte wines, a range of unique Sherries with an indication of age of 15 years. The Amontillado combines the freshness and savoury tang of a wine aged partly under the protective Flor yeast with the nutty complexity of a long-aged wine. The Oloroso is entirely oxidatively aged, which gives a rich, mellow finish. Lastly, with 380 grams per litre of residual sugar, the Pedro Ximénez, made solely from the variety of the same name, is luscious and long.

T11.2 NV Fino Seco, Valdivia

T11.3 NV Manzanilla Seca 'La Rubia', Valdivia

T11.4 NV Amontillado Seco 'Dorius', Valdivia

T11.5 NV Amontillado Seco, Sacromonte

T11.6 NV Oloroso Seco, Sacromonte

T11.7 NV Pedro Ximénez Dulce



Curatolo

Table
12a
MARSALA

Producer contact details:

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Contact in the UK:

Emily Uzel

Email: info@libertywine.co.uk

Phone: 020 7720 5350

Address: Liberty Wines, Unit D18 The Food
Market, New Covent Garden Market,
Vauxhall, London SW8 5LL

The Curatolo family has been producing Marsala for well over a century, infact 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 Villa Tonino wines from their family winery.

T12.1 NV Marsala Fine

T12.2 NV Marsala Superiore Dolce

T12.3 NV Marsala Superiore Riserva



Carlo Pellegrino

Table
12b
MARSALA

Producer contact details:
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Phone: +39 0923 719 911
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91025 Marsala
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Fax: +44 (0) 1582 723240
Address:
Dallow Road
Luton
Bedfordshire
LU1 1UR

In 1880, Paolo Pellegrino, a local politician and vineyard owner founded a winery in the town of Marsala for the production of a fortified wine. The Victorians greatly enjoyed the wine and, helped by the British Empire, Marsala became hugely successful. Today the Company is still family owned and managed and has expanded to become the market leader.

Only white grapes can be used for the production of Marsala (Grillo, Cataratto and Inzolia) with the exception of the Rubino Marsala where red grapes may be used (Pignatello and Nero Mascalese). The grapes are pressed, fermented and boiled must called "calamich" is added together with a little grape spirit. The young wine is then left to mature in large oak barrels and French barriques.

Pellegrino's Marsala wines are appreciated and enjoyed in every corner of the world. They can be served chilled as aperitifs, in cocktails or at room temperature as dessert wine or as a refined accompaniment to strong cheese. It is also a vital ingredient in many fine recipes.

T12.4 Passito di Pantelleria (Liquoroso) 2009, DOC

T12.5 Marsala Superiore DOC 'Garibaldi' Dolce

T12.6 Marsala Superiore Secco DOC

T12.7 Marsala Vergine Soleras DOC

T12.8 Marsala Superiore Oro DOC

T12.9 Marsala Rubino Fine DOC



Andrew Quady

Table
13a
U.S.A.

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Contact in the UK:

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Address:

Dallow Road

Luton

Bedfordshire

LU1 1UR

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.

T13.1 Essensia Orange Muscat Halves 2009

T13.2 Elysium Black Muscat Halves 2009

T13.3 Deviation Halves NV

T13.4 Starboard Batch 88 NV

T13.5 Vya Extra Dry Vermouth

T13.6 Vya Sweet Vermouth

- Best Vermouth IWSC Trophy in 2009 and 2010



Buller Wines

Table
13b
AUSTRALIA

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Buller Wines is a multi-award winning, fourth generation family owned wine company celebrating 90 years of wine making tradition in 2011.

Our premium fortified wines have won Trophies two years in a row at the Decanter Magazine World Wine Awards, a Trophy at the IWC in 2009, two Gold Medals at the IWC last year and received 100/100 Robert Parker on two occasions.

The story of the Buller family's involvement with the wine industry starts in 1921 when Reginald Langdon Buller purchased 170 acres of vines at Rutherglen. He called the property 'Calliope' after the ship of that name which was the only survivor of the Great Hurricane at Samoa in 1889. A.B. (Banjo) Patterson's Ballad of the Calliope tells the tale in stirring fashion. In 1951 Reginald Buller established a second winery at Beverford near Swan Hill (some 350 kilometres west of Rutherglen) with the aim of expanding the traditional methods of fortified wines and creating a legacy of generations of skilled winemaking. Reg Buller retired to Melbourne in 1966. Richard, now married to Val and with three sons, oversaw substantial growth of the business and its two wineries. Australia was discovering wine and its thirst seemed insatiable. In 1974, Richard's eldest son, also named Richard, who had been learning the business under his father's tutelage, took up residence at Beverford eventually becoming winemaker manager. A year later Andrew, youngest of the family, completed his studies at Roseworthy and joined his father at Rutherglen. Richard senior died suddenly at Berri in South Australia while visiting his middle son Graham in 1997.

Since that time the business has been run as a family company with Val, Richard junior and Andrew as the principals. Richard concentrates on the Beverford side of the operation while Andrew oversees Rutherglen.

A fourth generation of Bullers have now joined the company with Richard's three children, Kate, Angela and another Richard fulfilling various roles in both the making and marketing of the company's products. The Buller Wine story continues as in October 2009, Kate Buller and her partner David welcomed a fifth generation (a son) into the family. Young "Rippon" came into this world a happy addition to all concerned.

T13.7 Fine Old Muscat

- 2 Decanter Trophies, 5 Gold Medals, 8 Silver Medals, 96 Points Robert Parker.

T13.8 Fine Old Tokay

- Gold Medal 2010 IWC, Gold Federation Square Wine Awards, 5 Silver Medals, 2 Bronze

T13.9 Fine Old Tawny

- 4 Silver Medals, 1 Commended

T13.10 Victoria Tawny

- 90 Points Robert Parker.

T13.11 Victoria Muscat

- 1 Gold Medal, 2 Bronze

T13.12 Calliope Rare Tokay

- 100/100 Robert Parker, 7 Gold Medals, 5 Silver Medals

Yvonne May

Director - UK/Ireland/Europe - Wine Australia

Tel: 0207 887 5259

Email: yvonne.may@wineaustralia.com Website: www.apluswines.com

Wine Australia is exceptionally pleased to be taking part in the b.f.t. this year. Australia's great heritage in wine was largely founded on the production of fortified wines and even as late as the middle of last century the majority of their wine exports to the UK were fortified. As the modern Australian wine industry developed and consumer tastes changed, the production and sales of their fortifieds declined substantially and today they represent only a tiny proportion of the winemaking. However, the quality is better than ever before and these wines are now regarded as great classics. As well as the famous Muscat and Topaque (previously known as Tokay) from Rutherglen, we are proud to present wines from McLaren Vale, Riverina, Adelaide Plains and Barossa, each displaying their unique characteristics and proving that they all rightfully deserve their place among the highest quality fortified wines of the world.

T14.1 Chambers Rosewood Vineyard, Rutherglen Muscat NV, Rutherglen, Victoria
Contact: Lily Hicks, Enotria, l.hicks@enotria.co.uk

T14.2 Chambers Rosewood Vineyard, Rutherglen Grand Muscat NV, Rutherglen, Victoria
Contact: Lily Hicks, Enotria, l.hicks@enotria.co.uk

T14.3 Rutherglen Estates, Rutherglen Muscat NV, Rutherglen, Victoria
Contact: Philip Chamberlain, Rutherglen Estates, phil@rutherglenestates.com.au or UK agent David Gill, Bottle Green david-gill@bottlegreen.com

T14.4 All Saints Estate, Rutherglen Muscat NV, Rutherglen, Victoria
Contact: Robin Knapp, Cockburn & Campbell, robin.knapp@wellsandyoungs.co.uk or Marco Hall mhall@allsaintswine.com.au

T14.5 All Saints Estate, Rutherglen Grand Muscat NV, Rutherglen, Victoria
Contact: Robin Knapp, Cockburn & Campbell, robin.knapp@wellsandyoungs.co.uk or Marco Hall mhall@allsaintswine.com.au

T14.6 All Saints Estate, Rutherglen Rare Muscat NV, Rutherglen, Victoria
Contact: Robin Knapp, Cockburn & Campbell, robin.knapp@wellsandyoungs.co.uk or Marco Hall mhall@allsaintswine.com.au

Yvonne May

Director - UK/Ireland/Europe - Wine Australia

Tel: 0207 887 5259

Email: yvonne.may@wineaustralia.com Website: www.apluswines.com

T14.7 Grant Burge, 10 Year old Tawny NV, Barossa, South Australia

Contact: Brigitte Hennessy, Hatch Mansfield, brigittehennessy@hatch.co.uk

T14.8 Pfeiffer Wines, Rutherglen Topaque NV, Rutherglen, Victoria

Contact: Claire Machin, Carlyle Wines, uk@pfeifferwines.com.au

T14.9 Pfeiffer Wines, Rutherglen Muscat NV, Rutherglen, Victoria

Contact: Claire Machin, Carlyle Wines, uk@pfeifferwines.com.au

T14.10 d'Arenberg, Vintage Fortified Shiraz 2005, McLaren Vale, South Australia

Contact: Claire Scott, d'Arenberg, Cscott@darenberg.com.au

T14.11 d'Arenberg, The Nostalgia Rare NV, McLaren Vale, South Australia

Contact: Claire Scott, d'Arenberg, Cscott@darenberg.com.au

T14.12 De Bortoli, Show Liqueur Muscat, Riverina, New South Wales

Contact: Dan Renshaw, De Bortoli Wines UK, dan_renshaw@debortoliwines.com

T14.13 De Bortoli, Old Boys 21 Year old Tawny, Riverina, New South Wales

Contact: Dan Renshaw, De Bortoli Wines UK, dan_renshaw@debortoliwines.com

T14.14 Morris Classic Liqueur Muscat NV, Rutherglen, Victoria

Contact: David Morris, Morris Wines david.morris@orlandowines.com

T14.15 Penny's Hill 'The Veteran' Very Old Fortified, McLaren Vale, South Australia

Contact: Pete Smith, Hallgarten Druitt, pete.smith@hallgartendruitt.co.uk

T14.16 Ceravolo Estate, Late Harvest Shiraz, 'The Raconteur' 2008, Adelaide Plains, South Australia

Contact: Lance Sharpus Jones, Inverarity Vaults, lance@inverarity-vaults.com



CAMPBELLS
RUTHERGLEN WINES SINCE 1870

Campbell's

Table
15a
AUSTRALIA

Producer contact details:

Susie Campbell

Email: Susie@campbellswines.com.au

Phone: +61 2 6033 6000

Address: Campbells Wines, Murray Valley
Highway, PO Box 44, Rutherglen, VIC, 3685

Contact in the UK:

David Wright

Email: dftw@abswineagencies.co.uk

Phone: 01780 755810

Address: Awin Barratt Siegel Wine
Agencies, 28 Recreation Ground Road,
Stamford, Lincs, 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

T15.1 Campbells Rutherglen Muscat NV

T15.2 Campbells Classic Rutherglen Muscat NV

T15.3 Campbells Grand Rutherglen Muscat NV

T15.4 Campbells Rare Merchant Prince Rutherglen Muscat NV

T15.5 Campbells Rutherglen Topaque NV

T15.6 Campbells Classic Rutherglen Topaque NV

T15.7 Campbells Grand Rutherglen Topaque NV

T15.8 Campbells Rare Rutherglen Topaque NV



Stanton & Killeen

Table
15
AUSTRALIA

Producer contact details:

Brendon Heath

Phone: + 61 2 6032 9457

Address: Stanton & Killeen, Jacks Road,
Rutherglen, VIC, 3685, Australia

Contact in the UK:

David Wright

Email: dftw@abswineagencies.co.uk

Phone: 01780 755810

Address: Awin Barratt Siegel Wine
Agencies, 28 Recreation Ground Road,
Stamford, Lincs, PE9 1EW

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.

T15.9 Stanton & Killeen Rutherglen Muscat NV

T15.10 Stanton & Killeen Classic Muscat NV

T15.11 Stanton & Killeen Grand Muscat NV

T15.12 Stanton & Killeen Rare Muscat NV

T15.13 Stanton & Killeen Rutherglen Topaque NV

T15.14 Stanton & Killeen Classic Topaque NV

T15.15 Stanton & Killeen Grand Topaque NV

Wines of South Africa, Claudia Brown
5 Alt Grove, Wimbledon, London, SW19 4DZ
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T: +44 (0)20 8947 7171
F: +44 (0)20 8947 2910

www.winesofsa.com / www.wosa.co.za

South African fortified wines have a history dating back to the early nineteenth century. Sales showed a dramatic increase during the first half of the twentieth century, and standards have been improved over the years through the planting of cultivars such as Tinta Barocca, Souzao and Cinsaut. During the late 1980's and early 90's more producers began to concentrate on the production of quality fortified wines, and today these wines are gaining popularity with a wide spectrum of styles currently being made.

T16.1 Peter Bayly Cape Vintage 2006, Calitzdorp, Klein Karoo
Contact: Peter Bayly info@baylys.co.za , +44 2133702

T16.2 De Krans Cape Vintage Reserve 2007, Calitzdorp, Klein Karoo
Contact: Hard to Find Wines mark@htfwines.co.uk , 0845 293 2925

T16.3 De Krans Cape Tawny, Calitzdorp, Klein Karoo
Contact: Hard to Find Wines mark@htfwines.co.uk , 0845 293 2925

T16.4 Nuy Winery Red Muscadel, Worcester
Contact: Karen Jenkins, Richards Walford Karen@r-w.co.uk , 01780 460 451

T16.5 Axe Hill Cape Vintage 2005, Calitzdorp
Contact: Karen Jenkins, Richards Walford Karen@r-w.co.uk , 01780 460 451

T16.6 Axe Hill Dry White, Calitzdorp
Contact: Karen Jenkins, Richards Walford Karen@r-w.co.uk , 01780 460 451

T16.7 Rietvallei Muscadel 2009, Robertson
Contact: James Ellis, Ellis of Richmond jellis@ellis-wines.co.uk , 020 8744 5564

T16.8 Rietvallei '1908' Muscadel 2008, Robertson
Contact: James Ellis, Ellis of Richmond jellis@ellis-wines.co.uk , 020 8744 5564

T16.9 Muratie Cape Vintage 2008, Stellenbosch
Contact: Hard to Find Wines mark@htfwines.co.uk , 0845 293 2925



CHÂTEAU de BEAULON

Chateau de Beaulon

Table 17 FRANCE

Producer contact details:

Deirdre Barthe

Email: d.barthe@chateau-de-beaulon.com

Phone: 0033 546 46499613

Address: Chateau de Beaulon, 25 Rue St
Vincent, BP1 17240 St Dizant du Gua, France

Contact in the UK:

Neil Monyard

Email: neil@compass-spirits.co.uk

Phone: 01454 294328

Address: Compass Spirits, 28 Amberley
Way, Wickwar, Glos, GL12 8LP

Built in 1480 Chateau de Beaulon is one of the architectural jewels of the Saintonge region with Historical Monument status. The ownership of the estate, by the Bishops of Bordeaux, in the 17th century was a major influence in the chateau's history as they introduced the Bordeaux white grape varieties of Semillon and Sauvignon which were later followed by the red Cabernet Sauvignon, Cabernet Franc and Merlot from the region.

There are current 90 hectares of vines in production which benefit from the chateau's unique position in sitting on a deep pocket of chalk, which aids natural drainage, and close proximity to the Gironde allowing the vines to benefit from the breezes it creates and mitigate the humidity of the region, while allowing the sunny, mild and temperate aspects of the climate to dominate.

Fortified with young cognac from the estate and then aged for a minimum of five years in Troncais oak, with the vintages being aged for over twenty years. The result is a range of red and white pineau without equal which have won numerous Gold Medals, Trophies, Excellence and Prestige awards at Vinexpo's, Mondials du vin and wine competitions from Bordeaux to Brussels and Shanghai to Chicago via Hong Kong. Over twenty two top awards since 2000 alone!

T17.1 Pineau des Charentes Oak-aged Sweet White Wine (half)

T17.2 Pineau des Charentes Oak-aged Sweet Red Wine (half)

T17.3 Pineau des Charentes Blanc 5 Year Old

T17.4 Pineau des Charentes Blanc 10 Year Old

T17.5 Pineau des Charentes Rouge 5 Year old

T17.6 Pineau des Charentes Rouge 10 Year Old

T17.7 Pineau Blanc Vintage 1995 (single cask, aged in Sauternes barrel)

T17.8 Pineau Ruby Vintage 1981

T17.9 Pineau Blanc Vintage 1982



Caves du Mont Tauch

Table 18 FRANCE

Producer contact details:

Mont Tauch

2 Rue de la coopérative

11350 Tuchan - France

ph: 0033 (0)4.68.45.41.08

fax: 0033 (0)4.68.45.45.29

Email : contact@mont-tauch.com

www.mont-tauch.com

Contact in the UK:

Mr Antoine Leray - UK Sales Director

mob: 0044 (0)78.05.40.93.85

aleray@mont-tauch.com

Set in the Languedoc's dramatic landscape of picturesque hills and Cathar castles, Mont Tauch is one of France's leading cooperatives, based in the heart of the Fitou appellation in the Languedoc, Southern France. The wines reflect this exceptional natural wealth of diversity and beauty in the Mediterranean landscape.

The "Amphora Ruscinosis Classic" is a Sweet Wines range which offers an easy approach to the Fortified Wines of the Roussillon. The grape variety is mentioned to give curious consumers a piece of information that is familiar and easy to spot.

The "Amphora Ruscinosis Premium" is a Sweet Wines range which offers a connoisseur approach to the Fortified Wines of the Roussillon with old vintages and grand cru selection.

T18.1 Mont Tauch Tradition, Muscat de Rivesaltes AOC (NV)

T18.2 Mont Tauch Reserve, Maury Rouge AOC (2001)

T18.3 Amphora Ruscinosis Classic, Muscat de Rivesaltes AOC (Muscat Petits Grains)

T18.4 Amphora Ruscinosis Classic, Maury rouge AOC (Grenache Noir)

T18.5 Amphora Ruscinosis Premium, AOC Maury Red, Vieilles Vignes 1995

T18.6 Amphora Ruscinosis Premium, AOC Rivesaltes, Hors d'Age 2001

T18.7 Amphora Ruscinosis Premium, AOC Banyuls Grand Cru 2003

Contact in the UK:
Karen Jenkins
Email: karen@r-w.co.uk
Phone: 01780 461003
Address: Richards Walford & Co
Ltd, Hales Lodge, Pickworth,
Stamford, Lincolnshire PE9 4DJ

Richards Walford

Table
19a
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 patches of vineyards influenced by varying exposures to the sun and different altitudes (ranging from 0-400 meters). The main variety is Grenache Noir, used for Banyuls, together with a little Syrah, Carignan and Mourvedre for the 'Collioure' wine. Whites are made from Grenache Gris.

T19.1 2008 Banyuls cuvée Parcé Frères (50cl)

T19.2 2008 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 about 1/3 of the wine and 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.

Maury
Fin Doux Naturel

Les Vignerons de Maury

T19.3 Maury Solera 1928, Vignerons de Maury, Roussillon (50cl)

Contact in the UK:
Karen Jenkins
Email: karen@r-w.co.uk
Phone: 01780 461003
Address: Richards Walford
& Co Ltd, Hales Lodge,
Pickworth, Stamford,
Lincolnshire PE9 4DJ

Richards Walford (ctd)

Table 19a FRANCE

Brigitte & Jean-Hubert Verdaguer, Domaine de Rancy, Latour de France

The estate has 13 hectares in production, a mixture of schiste and clay/chalk, situated around the villages of Latour de France, Estagel and Montner, north west of Perpignan. This is as far as one can get from industrial Rivesaltes, producing Rancio Rivesaltes from 40 year old vines (95% Maccabeu with Grenache Blanc and Gris) and average yields of 20h/h.. They make wholly natural wine, first for 12 months on fine lees in concrete, and then seemingly indefinitely in various sized 100 year old barrels.



T19.4 1982 Rivesaltes vin doux naturel, Domaine de Rancy (75cl)

T19.5 1993 Rivesaltes vin doux naturel, Domaine de Rancy (75cl)

Muriel Clavier & Pierre Quinero, Domaine de la Garance, Caux

Pierre Quinero is a firm believer in respecting nature and the true character of a wine and he produces wines that show the diversity of the *terroir* they come from. *Villafranchien*, a stony, gravely soil, mixed with red clay as well as Basalt, marl, gneiss, limestone and granite can be found in his 8 hectares. The vines are farmed along organic and biodynamic principles, since founding the domaine in 1991. Situated north east of Pézenas, there are mainly old vines including Carignan, Clairette, Grenache Gris and Ugni Blanc, with more recent plantings of Syrah, Grenache Noir and Chardonnay.

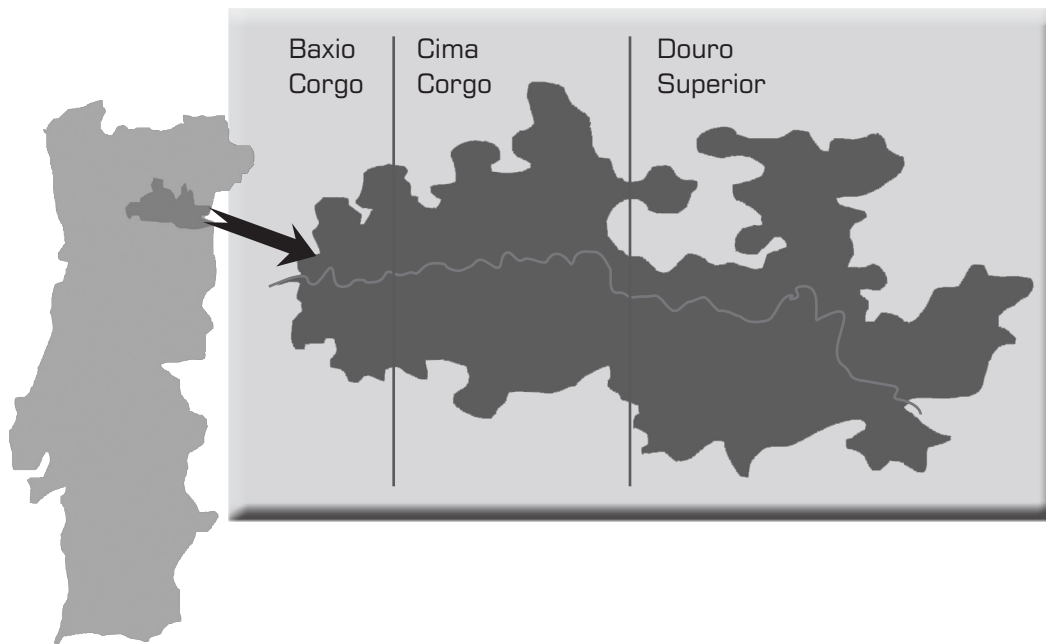
DOMAINE
DE
LA GARANCE

T19.6 Bruixas Vin de Liqueur Solera Hors d'âge, Domaine de la Garance (75cl)



Instituto dos Vinhos do Douro e do Porto, I. P.

Douro Valley Port Wine Terroir



Product of the Douro Winemaking Region, which was demarcated and delimited in 1756, Port Wine is a unique wine, the fruit of an extravagance of Nature that was perfected by Man. Port embodies the centuries old secrets of a perfect symbiosis between the forces of nature and the determination of Man, who created the steep hillside terraces in the Douro River valley.

Total area: 250 000ha

Area under vines: 46 000ha

Main red grape varieties: Touriga Nacional, Tinta Barroca, Tinto Cão, Tinta Roriz.

The Port and Douro Wine Institute is once again extremely pleased to be supporting the Big Fortified Tasting.



Instituto dos Vinhos do Douro e do Porto, I. P.

Quinta do Passadouro®

Quinta do Passadouro

Table
19b
PORT

Producer contact details:

Jorge Serôdio 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:

Karen Jenkins

Email: karen@r-w.co.uk

Phone: 01780 461003

Address: Richards Walford & Co Ltd, Hales
Lodge, Pickworth, Stamford, Lincolnshire
PE9 4DJ

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 to sell off grapes for blending to other port producers, to concentrate on 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. The Vintage Port is made from grapes taken only from the estate's 60 year old mixed, high density vineyards.

T19.8 NV Passadouro Ruby Reserva

T19.9 2005 Passadouro Late Bottled Vintage

T19.10 2007 Passadouro Vintage Port

Wine & Soul

WINE & SOUL

Table
19b
PORT

Producer contact details:

Sandra Tavares

Email: pintas.douro@mail.telepac.pt

Phone: +351 936161408

Address: WINE&SOUL, LDA,

AV. JÚLIO DE FREITAS, 6

VALE DE MENDIZ

5085-101 PINHÃO, PORTUGAL

Contact in the UK:

Alison Buchanan

Email:

Alison.buchanan@corneyandbarrow.com

Phone: 020 7265 2441

Address: Corney and Barrow

1 Thomas More Street

London

E1W 1YZ

“In 2001 we decided to make a wine together, so we bought an old port lodge at Vale de Mendiz, rebuilt the lagares and chose grapes from the Pinhão Valley. In 2003 we bought the vineyard. Our goal is to create wines that express all the character of the traditional vineyards and varieties from the Douro Valley. A balanced wine between the concentration, complexity and elegance. Finally in 2003 we made our first Vintage Port, a dream that we had since we started this project!”

Jorge Serodio Borges and Sandra Tavares

T19.11 Pintas Vintage Port 2009

T19.12 Pintas Vintage Port 2007

T19.13 Wine&Soul Tawny 10 years old

BARROS



Barros

Table
20a
PORT

Producer contact details:

Barros Porto
Sogevinus SGPS SA
Avenida Diogo Leite 344
4400-111 V.N. Gaia Codex

Phone: 00 35 122 374 66 60
Fax: 00 35 122 376 46 99
Sonia.Figueira@sogevinus.com
www.porto-barros.pt

Contact in the UK:

www.hallgartendruitt.co.uk
Email: sales@hallgartendruitt.co.uk
Phone: +44 (0) 1582 722538
Fax: +44 (0) 1582 723240
Address:
Dallow Road
Luton
Bedfordshire
LU1 1UR

Established at the beginning of the century, Barros, Almeida & Co. – Vinhos S.A. is undoubtedly, one of the most prestigious companies producing and trading port. Barros was acquired by Sogevinus in 2006 establishing them further as one of the most important players in the port market. Barros port is recognised and appreciated throughout the world. Their reputation is based on the high quality of their wines especially their Colheita Ports, wines matured in cask for a minimum period of 7 years. Colheitas are superb wines with distinctly different characters between the vintages.

T20.1 Barros Ruby (20% ABV)

T20.2 Barros Special Reserve (20% ABV)

T20.3 Barros LBV (20% ABV)

T20.4 Barros Colheita 1996 (20% ABV)

T20.5 Barros Colheita 1978 (20% ABV)

T20.6 Barros Vintage 2000 (20% ABV)



RAMOS PINTO
PORTO

Ramos Pinto

Table
20b
PORT

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

Contact in the UK:

Marni Laurent-Trammell

Email: marni@mmdltd.co.uk

Phone: 0208 812 3388

Address: Maisons Marques et Domaines, Number 4 College Mews, St Ann's Hill, London SW18 2SJ

Founded in 1880, Ramos Pinto has played a significant role in port production in the Douro Valley. João 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.

T20.7 Quinta de Ervamoira 10 Year Old Tawny

T20.8 Quinta do Bom Retiro 20 Year Old Tawny

T20.9 Ramos Pinto 30 Year Old Tawny

T20.10 Ramos Pinto (Unfiltered) LBV 2005

T20.11 Ramos Pinto Vintage 2000

Producer contact details:

Maria Emilia Campos

Web: www.churchills-port.com

Email: mec@churchills-port.com

Phone: 00 351 22 370 3641

Address:

Churchill Graham Limitada,
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Contact in the UK:

Andy Muscat, Marketing Director

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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 in 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. When asked how he would explain the Churchill's style, Johnny draws from his drinking experiences when he describes it as having the finesse and elegance of Grahams, the dryness and acidity of Cockburns and the structure and balance of Taylor's. These attributes go to making the wonderful and unique style of Churchill's. This style has been reinforced since 1999 with the purchase of two grade A properties, Quinta da Gricha and Quinta da Rio, which bring further terroir and depth to the blends.

The scale of Churchill's allows Johnny and his team to produce really exciting hand crafted traditional wines, using the methods that many houses are now unable due to their time consuming nature!

T21.1 Churchill's Dry White NV

T21.2 Churchill's Reserve NV

T21.3 Churchill's Finest NV

T21.4 Churchill's LBV 2003

T21.5 Churchill's 10 year old Tawny

T21.6 Churchill's 20 year old Tawny

T21.7 Churchill's Crusted NV

T21.8 Churchill's Vintage 1991

T21.9 Churchill's Vintage 2003

T21.10 Churchill's Quinta da Gricha Vintage 2009



Ferreira

Table
22a
PORT

Producer contact details:

Bernardo Carvalho

Email: bernardo.carvalho@sogrape.pt

Phone: +351 227 868000

Address: Ferreira, Sogrape Vinhos S.A.,
Apartado 3032, 4431-852 Avintes, Portugal

Contact in the UK:

Louise Bull

Email: louiseb@berkmann.co.uk

Phone: 020 7609 4711

Address: Berkmann Wine Cellars,
10-12 Brewery Road, London N7 9NH

Ferreira dates back to 1751, some years before the official delimitation of the Porto wine district, when the Ferreira family, who were winegrowers in the Douro region established the company. During the nineteenth century under the leadership of Dona Antónia Ferreira, investments in viticulture and vineyard holding were made and the company gained its reputation that remains today. Ferreira is now part of Sogrape Vinhos, voted European Winery of the Year 2010 by Wine Enthusiast Magazine, and is recognised as one of the Douro's leading producers.

T22.1 Ferreira Ruby NV

T22.2 Ferreira Late Bottled Vintage 2000

T22.3 Ferreira Duque de Bragança 20 Year Old Tawny

T22.4 Ferreira Vintage 2000

QUINTA DO
PORTAL Quinta do Portal
ENÓLOGOS DISTINTOS
FINE WINEMAKERS

Table
22b
PORT

Producer contact details:

Pedro Branco

Web: www.quintadoportal.com

Email: pmbranco@quintadoportal.pt

Phone: +351225512028

Address: Praça Francisco Sá Carneiro, 293
3E * 4200-314 Porto * Portugal

Contact in the UK:

Web:

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Email:

Charles@charleshawkinsandpartners.com

Phone: 01572823030

Address: The Offices, Glaston Road,
Uppingham, Rutland, LE15 9EU

Quinta do Portal is a unique, family, fine winemaking company based in the Douro valley. It's a boutique winery devoted to the production of the best wines this wonderful region can offer.

Our family has been producing Ports for more than 100 years at "Quinta dos Muros". We have been in the region since the XV century and played a very important role in the Demarcation of the region.

Quinta do Portal creates elegant, easy drinking wines intended to be appreciated by everyone.

Quinta do Portal is based in a young, enthusiastic team, willing to give a new image of Portuguese wines.

Our 2003 Vintage Port is an IWC "Champion Fortified Wine of the Year"

T22.5 Portal Extra Dry White

T22.6 Portal Cellar Reserve Port

T22.7 Portal LBV Port 2003

T22.8 Portal 10 YO Tawny Port

T22.9 Quinta do Portal Vintage 2008

T22.10 Moscatel Reserva 2000



Croft Port

Table
23a
PORT

Producer contact details:

Amanda Lloyd

Email: Amanda.lloyd@croft.pt

Phone: 00 351 223742800

Address: Croft Port

PO Box 1318

4401-501 Vila Nova de Gaia

Portugal

Contact in the UK:

Amanda Collins

Email: Amanda@mentzendorff.co.uk

Phone: 07977 299 812

Address: Mentzendorff & Co Ltd, Prince

Consort House, 27-29 Albert Embankment,

London SE1 7TJ

Established in 1588, Croft is one of the original founding port houses and occupies a place of great distinction in the history of port wine. It owns the magnificent estate of Quinta de Roêda, often referred to as the jewel of the Douro Valley vineyards. The round and powerfully fruity wines of Roêda are the essence of Croft's distinctive vintage port style. Croft was also the creator of one of the most innovative styles of port, Croft Pink, the first rosé port.

T23.1 Croft Pink



Fonseca Port

Table
23b
PORT

Producer contact details:

Amanda Lloyd

Email: Amanda.lloyd@fonseca.pt

Phone: 00 351 223742800

Address: Fonseca Guimaraens

PO Box 1313

4401-501 Vila Nova de Gaia

Portugal

Contact in the UK:

Amanda Collins

Email: Amanda@mentzendorff.co.uk

Phone: 07977 299 812

Address: Mentzendorff & Co Ltd, Prince

Consort House, 27-29 Albert Embankment,

London SE1 7TJ

For many the house of Fonseca is the most consistent of the great vintage port producers. The distinctive style of its long lasting and powerfully aromatic wines has been maintained since 1822 by six generations of the Guimaraens family. Fonseca's legendary vintage ports, with their wonderful richness and complexity, are drawn from the firm's flagship estate, Quinta do Panascal. Fonseca is also a respected producer of wood aged ports and its famous reserve blend, Bin N^o27, has a loyal following among port lovers around the world. Fonseca is a pioneer of organic viticulture in the Douro Valley and is the first and only house to produce a port made entirely from organically grown grapes, Fonseca Terra Prima.

T23.2 Fonseca Bin 27

T23.3 Fonseca Terra Prima (Organic)

T23.4 Fonseca Unfiltered LBV 2005

T23.5 Fonseca Quinta do Panascal 1998

T23.6 Fonseca Guimaraens 1996



TAYLOR'S®

Taylor's Port

Table
23c
PORT

Producer contact details:

Amanda Lloyd

Email: Amanda.lloyd@taylor.pt

Phone: 00 351 223742800

Address: Taylor, Fladgate & Yeatman

PO Box 1311

4401-501 Vila Nova de Gaia

Portugal

Contact in the UK:

Amanda Collins

Email: Amanda@mentzendorff.co.uk

Phone: 07977 299 812

Address: Mentzendorff & Co Ltd, Prince

Consort House, 27-29 Albert Embankment,

London SE1 7TJ

Taylor's is one of the oldest and most prestigious port producers, founded over three centuries ago in 1692. The company is family owned and managed and has remained independent since its foundation. Taylor's is best known for its elegant and long-lasting vintage ports which are among the world's most sought after wines. These are produced on the company's own properties, the famous estate of Quinta de Vargellas and the ancient vineyard of Terra Feita. Taylor's is the leading producer of Late Bottled Vintage, a style of port originally developed by the company, and is a respected shipper of aged tawny ports blended from the company's extensive cask aged reserves.

T23.7 Taylor's LBV 2005

T23.8 Taylor's 10 Year Old Tawny

T23.9 Taylor's 20 Year Old Tawny

T23.10 Taylor's Vintage 1985



Niepoort Vinhos

Table
24
PORT

Producer contact details:
Niepoort (Vinhos) S.A.
Contact: Verena Niepoort
Rua Candido dos Reis, 670
4400-071 Vila Nova de Gaia
Portugal
Tel: +351 222 001 028
Email: verena@niepoort-sa.pt
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 is an independent family business since 1842. Through five generations the business 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 Niepoort is now leading the company. Dirk's passion for wines and the respect and curiosity for the DOURO terroir defined the team spirit over the last two decades. Dirk's sister, Verena Niepoort, joined Niepoort team as executive director in 2005.

T24.1 Niepoort Dry White Port

T24.2 Niepoort 10 Years Old White Port

T24.3 Niepoort Moscatel (half)

T24.4 Niepoort Ruby Dum

T24.5 Niepoort Tawny Dee

T24.6 Niepoort Late Bottled Vintage 2007 (Lodge Sample)

T24.7 Niepoort Colheita 2001

T24.8 Niepoort Colheita 1995 (half)

T24.9 Niepoort Vintage Port 2005



Table
25a
PORT

SYMINGTON FAMILY ESTATES

Producer contact details:

João Vasconcelos

Email: 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

Contact in the UK:

Mark Symonds

Web: www.fells.co.uk

Email: 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 showing eleven Ports from Cockburn, Graham, Dow and Warre, as well as the just released Quinta do Vesuvio 2009. Of the five wood matured Ports, the ever popular Warre's Otima is followed by the iconic Cockburn's Special Reserve and the vibrant Graham's Six Grapes, leading to an interesting comparison of the 2006 LBV's from Cockburn and Graham.

The 1999 vintage produced some outstanding single Quinta Vintage Ports and the wines from Canais, Bomfim and Malvedos are drinking superbly now, but will continue to improve in bottle. Finally, alongside the excellent Vesuvio and Ribeira 2009 Vintage Ports, there is an opportunity to taste the very special Warre's 2009 Vintage Port. Only 500 cases of this unique blend are being released, to mark the 200th anniversary of Wellington's victory in the Peninsular War.

Wood Matured Port

T25.1 Warre's Otima Ten Year Old Tawny

T25.2 Cockburn's Special Reserve

T25.3 Graham's Six Grapes Reserve

T25.4 Cockburn's LBV 2006

T25.5 Graham's LBV 2006



Table
25b
PORT

SYMINGTON FAMILY ESTATES

Producer contact details:

João Vasconcelos

Email: 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

Contact in the UK:

Mark Symonds

Web: www.fells.co.uk

Email: ms@fells.co.uk

Phone: 01442 870900

Address: John E Fells & Sons Ltd,

Fells House, Prince Edward Street,

Berkhamsted, Herts HP4 3EZ

Vintage Port

T25.6 Cockburn's Quinta dos Canais 1999 Vintage Port

T25.7 Dow's Quinta do Bomfim 1999 Vintage Port

T25.8 Graham's Quinta dos Malvedos 1999 Vintage Port

T25.9 Dow's Quinta da Senhora da Ribeira 2009 Vintage Port

T25.10 Quinta do Vesuvio 2009 Vintage Port

T25.11 Warre's 2009 Vintage Port

Producer contact details:

Aymeric De Gironde

Email: adegironde@axamillesimes.com

Phone: +33 (556) 73 8660

Address: **Quinta do Noval**, Lugar da
Giesteira 5070 Alijó Portugal

Louise Bartholdi

Email: lba@gbuk.es

Phone: 01707 274790 07795838837

Address: Gonzalez Byass, 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.

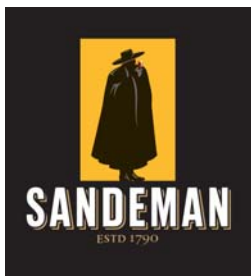
T26.1 Noval Black

T26.2 10 Year Old Tawny

T26.3 Quinta do Noval LBV 2004 Unfiltered

T26.4 Colheita 1997

T26.5 Quinta do Noval Vintage 2008



Sandeman Port

Table
27a
PORT

Producer contact details:

Bernardo Carvalho

Email: the.don@sandeman.eu

Address: SANDEMAN, Apartado 3032
4431-852 Avintes Portugal

Contact in the UK:

James Forbes

Email: tradesales@stevensgarnier.co.uk

Phone: 01865 263300

Address: STEVENS GARNIER, 47 West Way,
Oxford OX2 0JF

Sandeman forms part of the very DNA of the Port industry and for over 300 years it has led the Port category in more markets around the globe than any other house. The quality of the liquid, constant innovation and its well loved and iconic 'Don' branding ensures that it will do so for many years to come. Fortified wine is an intrinsic part of the Sogrape empire, with Sandeman playing the lead role.

T27.1 Apitiv White

T27.2 Partners Ruby

T27.3 Founders Premium Reserve Ruby

T27.4 Imperial Tawny

T27.5 LBV 2007

T27.6 Vau Vintage 1999

T27.7 20 year Old Tawny



Offley Port

Table
27b
PORT

Producer contact details:

Bernardo Carvalho

Email: the.don@sandeman.eu

Address: SANDEMAN, Apartado 3032
4431-852 Avintes Portugal

Contact in the UK:

James Forbes

Email: tradesales@stevensgarnier.co.uk

Phone: 01865 263300

Address: STEVENS GARNIER, 47 West Way,
Oxford OX2 0JF

The Offley house provides a modern twist to the ancient art of Port production. The style is soft, fruit forward and moreish, whilst the new bottle shape and contemporary labelling is precisely tuned to tickle the tastebuds of the younger generation. Offley was founded in 1737 but today proves conclusively that old dogs can indeed learn new tricks. Fortified wine is an intrinsic part of the Sogrape empire and Offley takes its place shoulder to shoulder with the mighty Sandeman in the portfolio.

T27.8 Ruby

T27.9 Duque of Oporto Tawny

T27.10 Forrester Reserve Ruby

T27.11 LBV 2006

T27.12 10 Year Old Tawny



Quinta da Romaneira

Table
28a
PORT

Producer contact details:

Christian Seely

Email: christainseely@axamillesimes.com

Phone: +351 22 3770280

Address: Quinta da Romaneira,
Cotas – Alijó, Portugal, 5070-252

Contact in the UK:

Emily Uzel

Email: info@libertywine.co.uk

Phone: 020 7720 5350

Address: Liberty Wines, Unit D18 The Food
Market, New Covent Garden Market,
Vauxhall, London SW8 5LL

Quinta da Romaneira was bought in 2004 by Christian Seely, who is known for his extensive experience in running the renowned Quinta do Noval. Since arriving in the Douro in the 1990s, it has been his 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 2km of the Douro River, provides ideal conditions for the production of high quality wines, both dry and fortified, from local varieties.

T28.1 2004 Unfiltered Late Bottled Vintage Port

T28.2 NV 10 Year Old Tawny Port

T28.3 2007 Vintage Port

T28.4 2004 Vintage Port



Quinta do Infantado

Table
28b
PORT

Producer contact details:

Paula Silva Roseira

Email: proseira@quintadoinfantado.pt

Phone: 00351 2261 00865

Address: Quinta Do Infantado, Rua Pedro Escobar, 140 A, 4150 596 Porto, Portugal

Contact in the UK:

Emily Uzel

Email: info@libertywine.co.uk

Phone: 020 7720 5350

Address: Liberty Wines, Unit D18 The Food Market, New Covent Garden Market, Vauxhall, London SW8 5LL

The Quinta do Infantado wines and Ports are grown, made and bottled at the Quinta (Estate), located near Pinhão, at an altitude of 150 metres above sea level, in the sub-region of Gontelho. This winery was established in 1816 by D. Pedro IV, the Portuguese crown heir, as a winery was needed to 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 his sister-in-law Paula looks after the marketing of their wines.

T28.5 2004 Unfiltered Late Bottled Vintage Port

T28.6 NV 10 Year Old Tawny Port

T28.7 2004 Vintage Port

T28.8 1997 Vintage Port



Rozès

Table
29
PORT

Producer contact details:
Sara Hicks
UK Director
Vranken-Pommery Monopole
sara.hicks@diageo.com

Contact in the UK:
Justerini & Brooks
12a Brick Street
London W1J 7ET
020 7208 2525

The port house of Rozès was founded in 1855 by a Bordeaux wine merchant, Ostende Rozès, producing port wines of elegance, complexity and balance, generosity and richness. Sourced only from grapes from grade A and B vineyards from 9 different quintas, Antonio Saraiva, Winemaker and General Manager, ensures that Rozes ports are consistently of the highest quality and always express all the intensity, richness and complexity of the Region.

Terras do Grifo is produced from 3 Quintas in the Upper Douro. Named after the huge griffon vultures that are found in the area, this premium quality vintaged port is specifically designed to be consumed young.

Rozès Port is part of the Vranken-Pommery Monopole portfolio of luxury Champagnes, Wines and Port.

T29.1 Terras do Grifo Rosé

T29.2 Terras do Grifo Special Reserve

T29.3 Terras do Grifo Vintage 2006

T29.4 Rozès White Reserve

T29.5 Rozès 10 Year Old 'Infanta Isabel'

T29.6 Rozès 20 Year Old

T29.7 Rozès LBV 2000 (Unfiltered)

T29.8 Dom Rozès



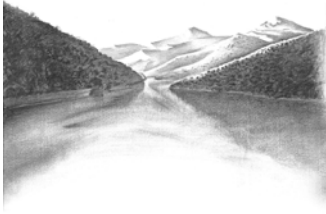
Producer contact details:
Quinta Nova de
Nossa Senhora de Carmo
Rua de Meladas, 380
4535-186 Mozelos
VFR - Portugal
Tel.: +351 227 475 400
quintanova@amorim.com

Contact in the UK:
Nick Oakley
Email: oakleywine@btconnect.com
Phone: 01206 863330
Address: Oakley Wine Agencies,
26 Hythe Quay, Colchester, Essex CO2 8JB

Quinta Nova (de nossa senhora do Carmo) was acquired in 1999 by the Amorim family and considerably extended to a current planted area of 86 hectares. The vineyards lie just 5 km west of Pinhão, on the north bank of the river, facing south. A rich and ripe style of port is the result.

T30.1 Quinta Nova Reserve Port (50cl)

T30.2 Quinta Nova LBV 2005



Duorum

Table
30b
PORT

Producer contact details:

Duorum Vinho SA

Quinta do Castelo Melhor

Estrada Nacional 222

5150 - 146 Vila Nova de Foz Coa

00351 223 716 228

info@duorum.pt

Contact in the UK:

Nick Oakley

Email: oakleywine@btconnect.com

Phone: 01206 863330

Address: Oakley Wine Agencies,
26 Hythe Quay, Colchester, Essex CO2 8JB

The **Duorum** vineyards lie in the upper Douro, with a planned area of over 250 hectares planted in virgin territory. 2007 was the first port to be produced at the property, and was awarded 91 points by the Wine Advocate. It is a partnership between João Portugal Ramos and Jose Maria Soares Franco.

T30.3 Duorum Porto Vintage 2007

T30.4 Duorum Porto Vintage 'Vinha de Castelo Melhor' 2008



Quinta de Bela Vista

Table
30c
PORTUGAL

Producer contact details:
COMPANHIA AGRICOLA DO
SANGUINHAL, Lda
Quinta das Cerejeiras
Apartado n.º 5, 2544 909
Bombarral PORTUGAL
Tel: (+351) 262 609 190
FAX: (+351) 262 609 191
www.vinhos-sanguinhal.pt
info@vinhos-sanguinhal.pt

Contact in the UK:
Nick Oakley
Email: oakleywine@btconnect.com
Phone: 01206 863330
Address: Oakley Wine Agencies,
26 Hythe Quay, Colchester, Essex CO2 8JB

The “**Quinta da Bela Vista**” is now around 70 years old and was made with various lots of old vintages. It is a unique and precious reminder of the glorious fortified wines of Carcavelos. The Companhia Agricola do Sanguinhal has the sole remaining stocks of “Quinta da Bela Vista”, last harvested in 1969.

T30.5 Carcavelos, Quinta de Bela Vista NV (1969 & earlier, bottled 1984)



Bacalhôa

Vinhos de Portugal

Table
31
PORTUGAL

Producer contact details:

Manuela Vieira

Email: manuela.vieira@bacalhoa.pt

Phone: (+351) 21 2198060

Address:

BACALHÔA, Vinhos de Portugal, S.A.,

Apartado 54, 2925-901 Azeitão - Portugal

Contact in the UK:

Rachel Herrig

Email: rachel.herrig@ehrmanns.co.uk

Phone: 020 7449 9913

Address: Ehrmanns, Unit 2b, 44 Gloucester Ave, London NW1 8JD

Founded in 1922 in the heart of the Setubal peninsula, Bacalhôa is one of Portugal's winemaking pioneers and leading wine producers. There are regular investments in new plantings and property acquisition with wineries in Alentejo, Setúbal Peninsula (Azeitão), Lisbon, Bairrada, Dão and Douro. Bacalhôa is committed to fusing tradition and innovation to produce wines of superior quality.

T31.1 Moscatel de Setúbal 1985

T31.2 Moscatel de Setúbal 1987

T31.3 Moscatel de Setúbal 1993

T31.4 Moscatel de Setúbal 1995

T31.5 Moscatel de Setúbal 1997

T31.6 Bacalhôa Moscatel de Setúbal 1999

T31.7 Bacalhôa Moscatel de Setúbal 2004

T31.8 Moscatel Roxo 1999

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. Tinta 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 (or Bual) a medium-rich style and Malvasia (or Malmsey) is responsible for the richest, sweetest wines.

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 270.000 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 Anadia, n^o44, 9050-020 Funchal - Madeira - Portugal
Tel. 00 351 291 211 600 Fax. 00 351 291 22 47 91
e-mail: ivbam.sra@gov-madeira.pt site: www.vinhomadeira.pt



Table 32 MADEIRA

Producer contact details:

Ricardo Tavares

Web: www.blandys.com

Email:

secmerces@madeirawinecompany.com

Phone: +351291740100

Address: Rua dos Ferreiros 191, 9000-082,
Funchal, Madeira

Contact in the UK:

Mark Symonds

Web: www.fells.co.uk

Email: ms@fells.co.uk

Phone: 01442 870900

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

John Blandy established Blandy's in 1811. Seven generations later the Blandy family still live on the island and are closely involved with all aspects of the business. In 1989, the Symington family joined forces with the Blandy's, and through their joint expertise in wine making and marketing, the company is the leading producer of premium quality wine on the island.

T32.1 Blandy's Alvada Five Year Old

T32.2 Blandy's Harvest Malmsey 2004

T32.3 Blandy's Colheita Malmsey 1992

T32.4 Blandy's Colheita Bual 1991

T32.5 Blandy's Vintage Malmsey 1985 (IWSC Trophy Winner 2010)

T32.6 Blandy's Vintage Bual 1980



Vinhos Barbeito

Table
33
MADEIRA

Producer contact details:

Ricardo Diogo Freitas

Email:

ricardo.diogo@vinhosbarbeito.com.pt

Phone: +351 291 761 829

Address: Vinhos Barbeito (Madeira), Lda.

Estrada Ribeira Garcia, Parque Empresarial

de Câmara de Lobos, lote 8, 9300 - 324

Câmara de Lobos

Contact in the UK:

Danny Cameron

Email: info@raymondreynolds.co.uk

Phone: 01663 742230

Address: Raymond Reynolds, Ltd. Station Road, Furness Vale, High Peak, SK23 7SW

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. All wines shown below are naturally cask aged ("canteiro" method), and are bottled without added caramel.

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

Ricardo de Freitas was named Revista de Vinhos **Fortified Winemaker of the Year** last month.

T33.1 Sercial Ten Year Old

T33.2 Sercial Frasqueira 1988 (50cls)

T33.3 Verdelho Ten Year Old

T33.4 Single Harvest 2000 (50cls)

T33.5 VB Lote 3 (50cls)

T33.6 Boal Reserva (5 Years) (50cls)

T33.7 Single Cask Malvasia 2000 39a+e (50cls)

T33.8 Malvasia 20 Year Old Lote 10929



Pereira d'Oliveira

Table
34
MADEIRA

Producer contact details:

Luis d'Oliveira

Email: perolivinhos@hotmail.com

Phone: 00 351 291 220 784

Address: Pereira d'Oliveira (Vinhos) Lda,
Rua dos Ferrieros 107, 9000-082 Funchal,
Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

Email: boveywines@btconnect.com

Phone: 01208 862613

Address: Bovey Wines, 12, Higher Tristram,
Polzeath, Wadebridge, Cornwall. PL27 6TF.

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.

T34.1 D'Oliveiras 5 year old Medium-dry.

T34.2 D'Oliveiras 5 year old Sweet.

T34.3 D'Oliveiras 10 year old Dry.

T34.4 D'Oliveiras 10 year old Medium-sweet

T34.5 D'Oliveiras 15 year old Sweet.

T34.6 D'Oliveiras Colheita Malvasia 1990*.

T34.7 D'Oliveiras Colheita Terrantez 1988.

T34.8 D'Oliveiras Colheita Boal 1984

T34.9 D'Oliveiras Colheita Verdelho 1981**

T34.10 D'Oliveiras Reserva Sercial 1971***

T34.11 D'Oliveiras Reserva Verdelho 1966****

T34.12 D'Oliveiras Reserva Boal 1922

"Anniversary" wines are * = 21 years, ** = 30 years, *** = 40 years, **** = 45 years



Justino's

Table 35 MADEIRA

Producer contact details:

Julio Fernandes

Email:

julio.fernandes@justinosmadeira.com

Phone: +351 969 570 878

Address: JUSTINO'S, MADEIRA WINES, S. A.,

P. I. CANCELA – 9125-042 CANICO -

PORTUGAL

Contact in the UK:

Please contact Julio Fernandes direct

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 a supply to selected markets.

From the several Madeira wine styles that are being exported, we call your attention to the COLHEITAS, which, without doubt, delight the most discerning connoisseur.

The wines are aged in oak casks and bottled only on demand.

T35.1 Justino's Madeira Fine Rich

T35.2 Justino's Madeira Fine Dry

T35.3 Justino's Madeira Fine Rich 5 Years Old

T35.4 Justino's Madeira Malvasia 10 Years Old

T35.5 Justino's Madeira Boal 10 Years Old

T35.6 Justino's Madeira Verdelho 10 Years Old

T35.7 Justino's Madeira Sercial 10 Years Old

T35.8 Justino's Madeira Colheita 1998

H. M. Borges

H M  O R G E S ¹⁸/₇₇ M A D E I R A

Table 36 MADEIRA

Producer contact details:

Goncalo Spinola

Email: g.spinola@saleshmborges.com

Phone: 00351291223247 or

0046709947270

Address: RUA 31 DE JANEIRO NRº 83 –

9050-011 FUNCHAL –MADEIRA

info@hmborges.com

00351291223247

Contact in the UK:

ODDBIN'S

31-33 Weir Road

Wimbledon London

SW19 8UG

Founded in 1877 by Henrique Menezes Borges the company H.M.BORGES, SUCRS. LDA. is considered as one of the leading brand names of VINHO DA MADEIRA (Madeira Wine), possessing an excellent and considerable stock of high quality wines from which there is a wide range of wines currently found on the market. The company acquires the grapes based on a rigorous selection of producers. The grapes are picked from different areas of Madeira, especially from Estreito de Câmara de Lobos and from the North of Madeira. The growing demand and the increase knowledge of the product by a demanding market gave rise to a new attitude in company strategy, resulting in a new image of the product combined with a new institutional image. The presence in different markets at world level, such as Japan, Sweden , Norway, Italy and the United Kingdom, among others, make up the universe of clients of H.M.BORGES MADEIRA . The growing sale to these and other countries confirms and supports its contemporary attitude reflected in the new image and upheld in the quality of the product.

T36.1 Rainwater

T36.2 3 Years Medium Sweet

T36.3 5 Years Sweet

T36.4 5 Years Dry

T36.5 10 Years Sercial

T36.6 15 Years Boal

T36.7 Colheita Harvest Malmsey 1998

T36.8 Boal 1977



HENRIQUES
AND
HENRIQUES
MADEIRA

Henriques & Henriques

Table
37
MADEIRA

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EMBANKMENT, LONDON. SE1 7TJ.

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.

T37.1 Full Rich

T37.2 Medium Rich Single Harvest 1998

T37.3 Sercial 10 Year Old

T37.4 Bual 10 Year Old

T37.5 Verdelho 15 Year Old

T37.6 Malmsey 15 Year Old

T37.7 Terrantez 20 Year Old

T37.8 Malmsey 20 Year Old



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**The Big Fortified Tasting was
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The Big Fortified Tasting Limited

For effective event management and PR campaigns
contact Danny Cameron and Ben Campbell-Johnston at
ben@campbell-johnston.com