

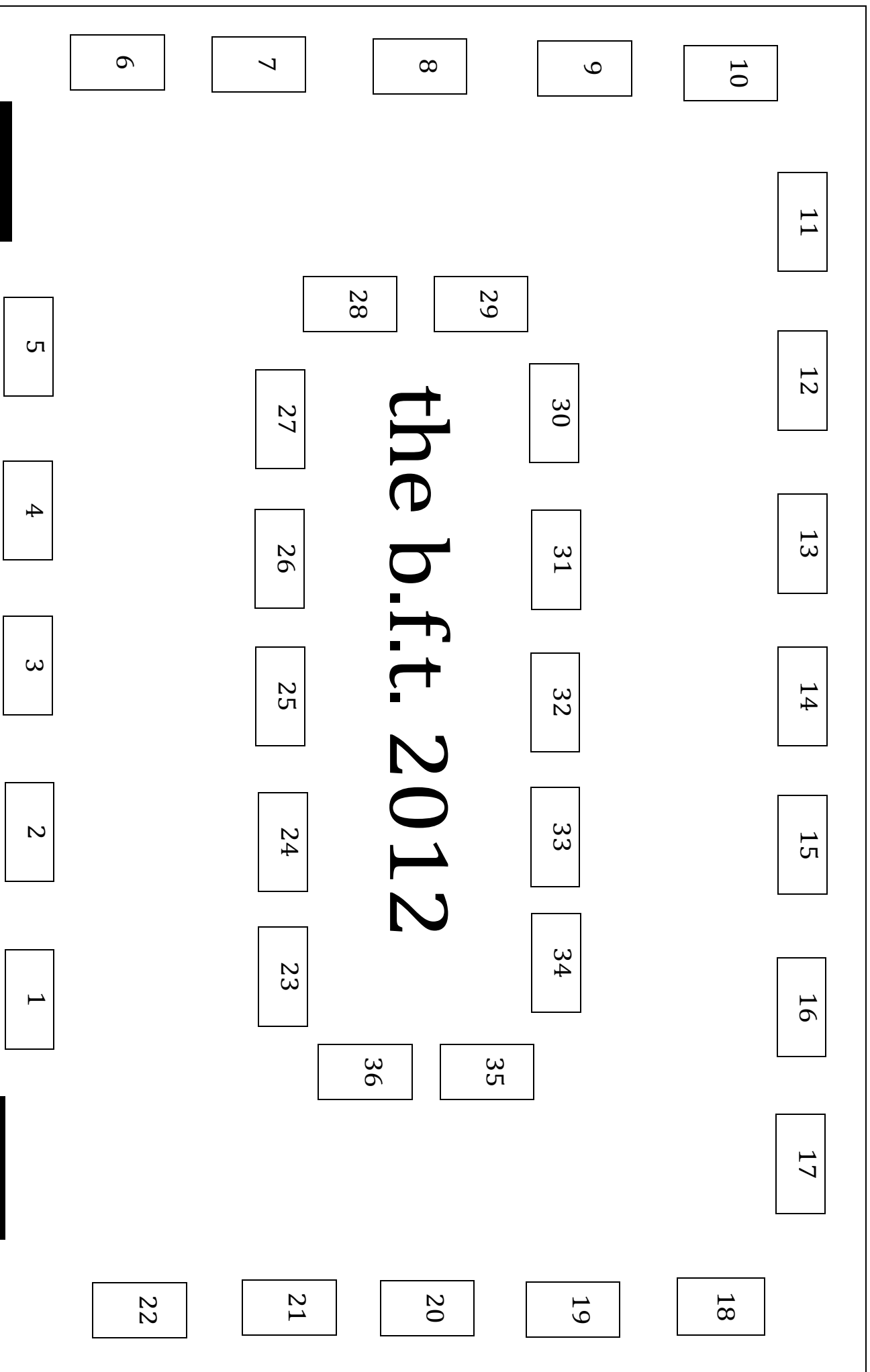


The Big Fortified Tasting

2012

Glaziers Hall, London

the b.f.t. 2012



To Tasting Salon (this floor), and upstairs to tutored tastings

Foyer

Entrance & Registration



Welcome to the Big Fortified Tasting 2012

Quality, quality, quality.

As the b.f.t. opens its doors for the third time, we believe one thing will strike you as you navigate the tables (or have someone do it for you if you are joining us in the Tasting Salon): the sheer quality of the wines on show.

As exhibitors were submitting their lists of wines this year, the one thing that became clear to us was that for an event which has already gained a reputation for a truly outstanding line up of wines, this would be the best yet.

This is not only a testament to the wonderful exhibitors you will meet today, whether importers or winemakers, but also how high the bar has become in the fortified sector, and what a story there is to tell.

As I write this, a little earlier today I was reading an article in the wine trade press arguing that good story-telling is the key to effective advertising and promotion. Its hard to disagree. And with each fortified category, as well as every brand, there is a narrative just waiting to be told. And, boy, does the quality of the wine back it up.

Whether you are a retailer, sommelier, opinion former or wine student visiting the b.f.t. today, if you have benefitted from this experience, please play your part in helping to tell those stories. They collectively represent a combination of some of the richest history of some of the greatest wines on earth. But this is not past history: this is here and now. And if the world drinks less of these wines, the curious consumer is passing by on some of the world's most wonderful wine experiences.

The b.f.t. is again indebted to The Port Wine Institute (IVDP), The Madeira Institute (IVBAM), The Sherry Institute of Spain, Wine of South Africa and Wine Australia for their various support in making the event as special as it is.

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Table Number	Producer	Page in Catalogue
-------------------------	-----------------	------------------------------

MARSALA

1	Curatolo Arini	5
2	Baglio Florio	6

MOSCATEL de SETUBAL

2	J M de Fonseca	6
3	Bacalhoa	7

SHERRY

3	Viniberia	7
4	Williams & Humbert	8
5	Gonzalez Byass	9
6	Emilio Lustau	10
7	Equipo Navazos	11
8	Osborne	12
9	Delgado Zuleta	13
10	Antonio Barbadillo	14
11	Harveys	15
12	Fernando de Castilla	16
14	Hidalgo La Gitana	19
15	Sandeman Sherry	20

PORT

15	Offley	21
16	Sandeman	23
17	Fonseca	24
18	Niepoort	25
19	Symington Family Estates	26
20	Adriano Ramos Pinto	28
21	C da Silva (Dalva)	29
22	Churchill	30
23	Rozes	31
24	Quinta do Noval	32
25	Quinta do Passadouro	33
25	Wine & Soul	34

FRANCE

13	Chateau Plessis	17
25	Domaine de la Rectorie	35
25	Les Vignerons de Maury	36
25	Domaine de Rancy	36

SOUTH AFRICA

26	Distell (Monis)	37
26	Alvi's Drift	37
26	Overgaauw	37
26	Cape Legends (Allesverloren)	37

CALIFORNIA

27	Quady	38
----	-------	----

MADEIRA

28	Justino's	40
29	Blandy's	41
30	Pereira d'Oliveira	42
31	Henriques & Henriques	43
32	Vinhos Barbeito	44
33	H M Borges	45

AUSTRALIA

34	Campbell's	46
34	Stanton & Killeen	47
35	Pfeiffer	48
35	Morris	48
35	All Saints	48
35	Chambers Rosewood	48
36	De Bortoli	49
36	Penny's Hill	49
36	Grant Burge	49
36	d'Arenberg	49



THE SHERRY INSTITUTE OF SPAIN

The Sherry Institute of Spain congratulates
The Big Fortified Tasting
On providing, yet again, this highly successful and
unique shop window showing a fantastic range of
these most 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.

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Sherry - part of our past - building our future



Curatolo Arini

Table 1 MARSALA

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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 Villa Tonino wines from their family winery.

1.1 Marsala Superiore Dry Vito Curatolo Arini

1.2 Marsala Superiore Riserva Vito Curatolo Arini

1.3 Marsala Superiore Riserva Storica 1988 Vito Curatolo Arini

1.4 Marsala Superiore Sweet Vito Curatolo Arini

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Moreno Wines

Table 2 MARSALA + PORTUGAL

J M da Fonseca, Setúbal

Owned and managed by the same family for close to 200 years, the focus of the company has always been on looking ahead. José Maria da Fonseca initiated the business in 1834, and his passion for winegrowing has been shared by the family ever since, all of whom strive to maintain the high standards set by the founder. The oldest producer of table wines and Setubal Moscatel in Portugal, José Maria da Fonseca follows the philosophy of permanent development, investing heavily in research and production methods, allying modern techniques with traditional know how.



2.1 Moscatel de Setúbal José Maria da Fonseca 2007

2.2 Alambre Moscatel de Setúbal 20 Year Old

2.3 DSF Private Collection Moscatel Roxo 2003

Baglio Florio, Marsala

Built in tufo stone by Vincenzo Florio in 1832, the Florio cellars are located in Marsala. Florio, number one for Sicilian dessert and passito wines, is an innovator by tradition. With its origins in the “sun-bathed land”, an area with a delicate balance of microclimate, vine and soil, the Florio company has been able over the last two centuries to reinterpret the past in the light of modern vinification technologies. The areas of Marsala, the Aeolian Islands and Pantelleria, are totally unique for their grape varieties and wine styles and they create inimitable products. The company philosophy over two centuries has focused on quality in every aspect. The Florio marsala is part of Sicily’s historical heritage, an excellent dessert wine which takes you back in time yet is more than ever up-to-date and versatile, able to adapt in its different forms to a wide range of dishes.



2.4 Baglio Florio, Marsala Secco

2.5 Baglio Florio, Marsala Dolce



Viniberia

Table 3 SHERRY + PORTUGAL

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Specialist involved with Sherry and Spanish Wines since 1976.

Viniberia SA 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

3.1 Sacristia AB Manzanilla Saca Primavera 2011
(Selected by Antonio Barbadillo Mateo)

3.2 Sacristia AB Manzanilla Saca Primavera 2012
(Selected by Antonio Barbadillo Mateo)

3.3 Sanchez Romate Hnos Fino Perdido 1/15 Butts
(Selected by Peter J Dauthieu)

3.4 Cayetano del Pino & Cia Palo Cortado Viejisimo 1/5 Butts
(Selected by Peter J Dauthieu)

3.5 Salto Al Cielo Oloroso 1/5 Butts
(Selected by Beltran Domecq Williams)

3.6 W+H As You Like It Sweet Old Oloroso 1/27 Butts
(Williams & Humbert Treasure Selection)

Moscatel de Setubal from Bacalhoa - Finest Sweet Moscatel from Portugal

3.7 Bacalhoa Moscatel 2007

3.8 Bacalhoa Moscatel Reserve 2000



Williams & Humbert

Table
4
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.

4.1 Williams & Humbert Alegria Manzanilla

4.2 Williams & Humbert Collection Fino

4.3 Williams & Humbert Collection Amontillado 12 Year Old

4.4 Williams & Humbert Collection Oloroso 12 Year old

4.5 Williams & Humbert Dos Cortados Rare Old Dry Palo Cortado 20 Year Old

4.6 Williams & Humbert Jalifa Rare Old Dry Amontillado 30 Year Old

4.7 Williams & Humbert Dry Sack Sweet Old Oloroso 15 Year Old

4.8 Williams & Humbert Canasta Cream

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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.

5.1 Tio Pepe

5.2 Viña AB

5.3 Alfonso

5.4 Leonor

5.5 Solera 1847

5.6 Nectar

5.7 Del Duque

5.8 Apostoles

5.9 Matusalem

5.10 Noë



LUSTAU

Emilio Lustau

Table 6 SHERRY

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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.

6.1 La Ina Fino

6.2 Botaina Amontillado

6.3 Puerto Fino

6.4 Papyrusa Manzanilla

6.5 Los Arcos Dry Amontillado

6.6 Don Nuno Dry Oloroso

6.7 East India

6.8 San Emilio Pedro Ximénez

6.9 Emilin Moscatel

6.10 Manzanilla Pasada, Cuevas Jurado

6.11 Palo Cortado, Vides

6.12 Oloroso, Pata Gallina

6.13 VORS Palo Cortado (30 years old)

6.14 VORS Oloroso (30 years old)



Equipo Navazos

Table 7 SHERRY

Contact in the UK:

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Phone: 020 7924 4974

Jesus Barquin and Eduardo Ojeda are friends with a very strong interest in Jerez. Jesus 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 Jesus'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.

7.1 La Bota No. 32 Manzanilla "Navazos"

7.2 La Bota No. 31 Amontillado "Bota No"

7.3 La Bota No. 30 Manzanilla Pasada "1/15"

7.4 La Bota No. 28 Oloroso "Bota Punta"

7.5 I Think Manzanilla "en Rama"

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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.

8.1 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%

8.2 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%

8.3 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 Domecq 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%

8.4 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

Table
9
SHERRY

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Seeking Distribution

“LA GOYA” Manzanilla :

C&D Wines – Tel 020 8778 1711

Corney & Barrow – Tel 020 7265 2446

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 title of the family.

Goya XL is a very limited release Manzanilla, based on the concepts of En Rama and Single Cask selection. It is a coupage of selected butts of La Goya blended with Reservas of Manzanilla.

9.1 Manzanilla LA GOYA

9.2 Manzanilla en Rama GOYA XL

9.3 Amontillado Monteagvdo

9.4 Oloroso Monteagvdo

9.5 Palo Cortado Monteagvdo

9.6 Pedro Ximénez Monteagvdo



Antonio Barbadillo

Table 10 SHERRY

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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.

10.1 Solear Manzanilla

10.2 Manzanilla En Rama – Saca de Otoño

10.3 Principe de Barbadillo - Amontillado

10.4 Obispo Gascón Palo Cortado

10.5 VORS Oloroso Dulce

10.6 La Cilla – Pedro Ximénez



Harveys

Table 11 SHERRY

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The award-winning Harveys VORS range of fine and rare sherries has been aged for more than 30 years in soleras founded more than 100 years ago. The supreme complexity and balance of these rare sherries attest to our winemaking and blending skills acquired from over 200 years in the sherry trade. Harveys has one of the most complete and sophisticated ranges of sherries in the world, with the VORS wines in particular appealing to the more discerning sherry drinker looking to trade up and enjoy intense, rich flavours. The Harveys vineyards are situated in Jerez in southern Spain and are managed by winemaker, Manuel J. Valcarel.

11.1 Harveys Fino

11.2 Harveys Fine Old Amontillado, 30 Year Old VORS

11.3 Harveys Palo Cortado, 30 Year Old VORS

11.4 Harveys Old Oloroso, 30 Year Old VORS

11.5 Harveys Pedro Ximénez, 30 Year Old VORS



Fernando de Castilla

Table
12
SHERRY

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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.

12.1 Fernando de Castilla Classic Fino

12.2 Fernando de Castilla Classic Manzanilla

12.3 Fernando de Castilla Classic Pedro Ximenez

12.4 Fernando de Castilla Antique Fino

12.5 Fernando de Castilla Antique Amontillado

12.6 Fernando de Castilla Antique Oloroso

12.7 Fernando de Castilla Antique Palo Cortado

12.8 Fernando de Castilla Antique Pedro Ximénez



Sanchez Romate

Table
13a
SHERRY

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London NW1 5QP

Founded in 1781 by Juan Sánchez de la Torre, Sanchez Romate is one of the oldest bodegas in Spain and one of the few remaining in family hands, making wines in the same time-honoured fashion.

To ensure quality, 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 while the sand floors keep the humidity at the correct levels. 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..

13.1 Fino Marismeno

13.2 Amontillado NPU

13.3 Palo Cortado Regente

13.4 Oloroso Don Jose

13.5 Cream Iberia

13.6 Pedro Ximenez Cisneros

13.7 Moscatel Ambrosia

13.8 Old & Plus Pedro Ximenez

Chateau Plessis

Table
13b
FRANCE

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Pineau Blanc is a regional French aperitif, made in the départements of Charente and Charente-Maritime in western France. It is a fortified wine made from a blend of unfermented grape must and Cognac brandy, using Ugni Blanc, Folle Blanche and Colombard.

13.9 Chateau Plessis Pineau Blanc



Hidalgo 'La Gitana'

Table
14
SHERRY

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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.

14.1 La Gitana Manzanilla

14.2 La Gitana En Rama

14.3 Pasada Pastrana Manzanilla

14.4 Amontillado Seco Napoleón

14.5 Oloroso Seco Faraón

14.6 Oloroso Abocado Alameda

14.7 Pedro Ximénez Triana

14.8 Palo Cortado Wellington VOS

14.9 Amontillado Napoleón VORS

14.10 Oloroso Faraón VORS

14.11 Palo Cortado Wellington VORS

14.12 Pedro Ximénez Triana VORS



Sandeman Sherry

Table
15a
SHERRY

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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 Sogrape Vinhos, with Sandeman playing the lead role.

15.1 Sandeman Royal Esmeralda 20 Year Old Fine Dry Amontillado

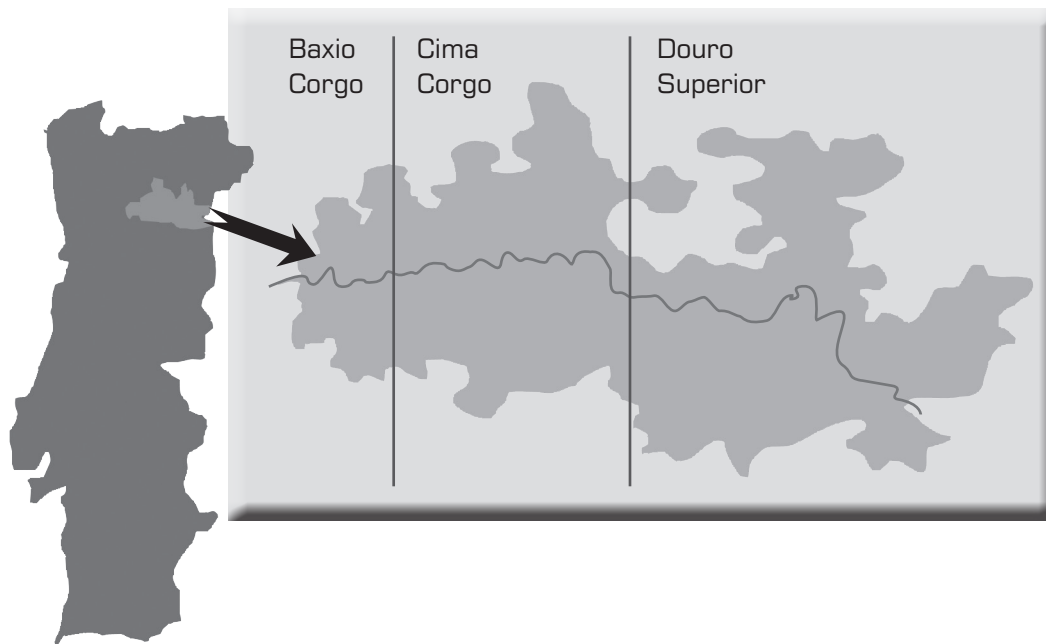
15.2 Sandeman Royal Corregidor Rich Old Oloroso

15.3 Sandeman Royal Ambrosante Old Solera Pedro Ximénez



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.



Offley Port

Table
15b
PORT

Producer contact details:
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Email: the.don@sandeman.eu

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5120-495 Valença do Douro
Portugal

Contact in the UK:
Anthony Habert
Email: tradesales@stevensgarnier.co.uk
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 brand is designed to bring Offley closer to both current and potential customers, 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. Wines are vinified at Sogrape's modern Douro winery, Quinta da Boavista, and matured at Offley's traditional cellars in Vila Nova de Gaia.

15.4 Offley White

15.5 Offley Rosé

15.6 Offley Tawny

15.7 Offley Ruby

15.8 Offley Late Bottled Vintage 2006

15.9 Offley Colheita 1997

15.10 Offley Vintage Port 1989

15.11 Offley 10 Year Old Tawny

15.12 Offley 20 Year Old Tawny



Sandeman Port

Table
16
PORT

Producer contact details:

Pedro Brito e Cunha

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Portugal

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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 Sogrape Vinhos, with Sandeman playing the lead role.

- 16.1 Sandeman Founder's Ruby Reserve
- 16.2 Sandeman Late Bottled Vintage 2007
- 16.3 Sandeman Vau Vintage 2000
- 16.4 Sandeman Vintage 1997
- 16.5 Sandeman Vintage 2007
- 16.6 Sandeman Vintage 1977
- 16.7 Sandeman Quinta do Vau 1988
- 16.8 Sandeman Imperial Tawny Reserve
- 16.9 Sandeman 10 Year Old Tawny
- 16.10 Sandeman 20 Year Old Tawny
- 16.11 Sandeman 30 Year Old Tawny



Fonseca Port

Table
17
PORT

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4401-501 Vila Nova de Gaia
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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.

- 17.1 Fonseca Siroco
- 17.2 Fonseca Bin 27
- 17.3 Fonseca Terra Prima (Organic)
- 17.4 Fonseca Crusted
- 17.5 Fonseca 10 Year old Tawny
- 17.6 Fonseca 20 Year Old Tawny
- 17.7 Fonseca Unfiltered LBV 2007
- 17.8 Fonseca Quinta do Panascal 1998
- 17.9 Fonseca Guimaraens 1996
- 17.10 Fonseca Vintage 1985
- 17.11 Fonseca Vintage 2009



Niepoort Vinhos

Table
18
PORT

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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.

18.1 Niepoort Dry White

18.2 Niepoort 10 Years Old White

18.3 Niepoort Ruby Dum

18.4 Niepoort Late Bottled Vintage 2007

18.5 Niepoort The JUNIOR

18.6 Niepoort Vintage Port 2009

18.7 Niepoort Bioma Vinha Velha Vintage Port 2009

18.8 Niepoort Tawny Dee

18.9 Niepoort The SENIOR Tawny

18.10 Niepoort Colheita 1999

18.11 Niepoort 10 Year Old Tawny

18.12 Niepoort 20 Year Old Tawny



Table 19 PORT

SYMINGTON FAMILY ESTATES

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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.

Wood Matured Port

19.1 Graham's Six Grapes

19.2 Graham's Late Bottled Vintage 2007

19.3 Warre's Otima 10 Year Old Tawny

19.4 Graham's 10 Year Old Tawny

19.5 Graham's 20 Year Old Tawny

19.6 Graham's Colheita 1969

19.7 Graham's Colheita 1952



SYMINGTON FAMILY ESTATES

Producer contact details:

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Address: John E Fells & Sons Ltd,

Fells House, Prince Edward Street,

Berkhamsted, Herts HP4 3EZ

Table

19

PORT

Bottle Matured Port

19.8 Dow's Quinta do Bomfim 2001 Vintage Port

19.9 Graham's Quinta dos Malvedos 1999 Vintage Port

19.10 Warre's Quinta da Cavadinha 1996 Vintage Port

19.11 Graham's 1983 Vintage Port

19.12 Graham's Private Cellar 1970 Vintage Port

19.13 Warre's Private Cellar 1963 Vintage Port

19.14 Dow's Quinta da Senhora da Ribeira 2010 Vintage Port

19.15 Quinta do Vesuvio 2010 Vintage Port



RAMOS PINTO
PORTO

Ramos Pinto

Table
20
PORT

Producer contact details:

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Address:

Maisons Marques et Domaines
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Smugglers Way
London SW18 1DB

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 Port

20.2 Ramos Pinto Collector Ruby Reserva

20.3 Ramos Pinto Late Bottled Vintage 2007

20.4 Ramos Pinto 'Quinta de Ervamoira' Vintage 2005

20.5 Ramos Pinto Vintage 1983 (magnum)

20.6 Ramos Pinto 'Quinta de Ervamoira' 10 Year Old Tawny

20.7 Ramos Pinto 'Quinta do Bom Retiro' 20 Year Old Tawny

20.8 Ramos Pinto 30 Year Old Tawny



C. da Silva

Table
21
PORT

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Portugal

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Cavendish Wines

Horsefair House,

The Horsefair

Romsey

Hampshire

C. da Silva is a traditional Port Wine Company founded in 1862, the current name being acquired at the beginning of the 20th 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.

21.1 Rosé

21.2 Dry White

21.3 Dry White Reserve

21.4 Late Bottled Vintage 2007

21.5 Vintage 2000

21.6 Tawny Reserve

21.7 Tawny 10 Year Old

21.8 Tawny 20 Year Old

21.9 Tawny 30 Year Old

21.10 Tawny 40 Year Old

21.11 Colheita 1985

21.12 Golden White Colheita 1963



Churchill's

Table
22
PORT

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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. 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 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 the methods that many houses are now unable due to their time consuming nature!

22.1 Churchill's Dry White NV

22.2 Churchill's Reserve NV

22.3 Churchill's LBV 2003

22.4 Churchill's 10 year old Tawny

22.5 Churchill's 20 year old Tawny

22.6 Churchill's Crusted NV

22.7 Churchill's Vintage 2007

22.8 Churchill's Vintage 1991



Rozès

Table
23
PORT

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Justerini & Brooks
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London W1J 7ET
020 7208 2525
Sara Hicks, sara.hicks@diageo.com

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.

23.1 Terras do GriFo Special Reserve, NV

23.2 Terras do GriFo, Rosé, NV

23.3 Terras do GriFo, Vintage 2006

23.4 Rozès Tawny

23.5 Rozès LBV Unfiltered, 2003

23.6 Dom Rozès

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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.

24.1 Noval Black

24.2 Quinta do Noval LBV 2004 Unfiltered

24.3 Quinta do Noval 10 Year Old Tawny

24.4 Quinta do Noval 20 Year old Tawny

24.5 Quinta do Noval Colheita 1997

24.6 Quinta do Noval Vintage 2003

Quinta do Passadouro®

Quinta do Passadouro

Table
25a
PORT

Producer contact details:

Jorge Serodio Borges

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Karen Jenkins

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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.

25.1 Quinta do Passadouro Ruby Reserva NV

25.2 Quinta do Passadouro Late Bottled Vintage 2008

25.3 Quinta do Passadouro Vintage Port 2009

Wine & Soul

WINE & SOUL

Table
25b
PORT

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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

25.4 Pintas Vintage Port 2009

25.5 Wine & Soul Tawny 10 Year Old

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Ltd, Hales Lodge, Pickworth,
Stamford, Lincolnshire PE9 4DJ

Richards Walford

Table
25c
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 metres). The main variety is Grenache Noir, used for Banyuls, together with a little Syrah, Carignan and Mourvèdre for the 'Collioure' wine. Whites are made from Grenache Gris.

25.6 2010 Banyuls, Cuvée Parcé Frères (50cl)

25.7 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 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.



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

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% Macabeu with Grenache Blanc and Gris) and average yields of 20hl/ha. 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.



25.9 1993 Rivesaltes Vin Doux Naturel, Domaine de Rancy (75cl)

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Pickworth, Stamford,
Lincolnshire PE9 4DJ

Richards Walford

Table 25d S AFRICA

Axe Hill, Calitzdorp, South Africa

Axe Hill was established in 1993 by husband and wife team of Tony and Lyn Mossop and the first commercial vintage was produced in 1997. The winery's name owes its origins to ancient stone tools found in the dry, stony hillside vineyard. Axe Hill Cape Vintage is a blend of three classic varieties; Touriga Nacional (which is planted to around 60% of the vineyard), with Tinta Barocca and Souzão each making up 20% of the blend. Vinification conforms to the traditional methods, with the resulting wines having around 90g-95g/l residual sugar and a full 20.5% alcohol.

25.10 Axe Hill Cape Vintage 2005

Nuy Winery, Worcester, South Africa

Nuy Muscadel is something of a Cape classic, although barely known outside of South Africa. Established in the 1960s and situated at the foot of the Langeberg mountains, on the eastern limit of Worcester where it borders Robertson, Nuy Winery is a small Co-operative with only 12 members, whose vineyards cover 1200ha.

The production method involves crushing the grapes and allowing the juice to remain in contact with the skins for between 36 and 48 hours. After separation, the skins are pressed and then the must is fortified to around 16.5% alcohol. Very little, if any, fermentation takes place. Both red and white versions are aged briefly in tank before bottling and release. They can be served chilled (in South Africa traditionally over crushed ice in summer), or at room temperature for older examples. Given the fortification, they are extremely durable on opening with the wine remaining fresh for many weeks. Residual sugar levels on both wines are around 210g/litre.

25.11 Nuy Winery Red Muscadel NV



Wines of South Africa

Table 26 SOUTH AFRICA

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www.winesofsa.com

South African fortified wines have a history dating back to the early 19th century. Sales showed a dramatic increase during the first half of the 20th 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.

26.1 Monis Pale Dry, NV, Western Cape

Contact: Sarah Gandy, sarah@distell.co.uk +44 (0) 20 8614 2720

26.2 Monis Medium Cream, NV, Western Cape

Contact: Sarah Gandy, sarah@distell.co.uk +44 (0) 20 8614 27

26.3 Monis Full Cream, NV, Western Cape

Contact: Sarah Gandy, sarah@distell.co.uk +44 (0) 20 8614 2720

26.4 Alvi's Drift Muscat de Frontignan, 2010, Worcester

Contact: Henk Swart, Henk@alvisdrift.co.za +27 23 340 4117

26.5 Overgaauw Cape Vintage Fortified Wine, 1992, Stellenbosch

Contact: Suzanne de Kock, info@overgaauw.co.za +27 21 881 3815

26.6 Monis Vintage Fortified Wine, 2006, Calitzdorp

Contact: Sarah Gandy, sarah@distell.co.uk +44 (0) 20 8614 2720

26.7 Allesverloren Fine Old Vintage, 2008, Swartland

Contact: Chris Edge, cedge@capelegends.co.za +27 21 809 8219



Andrew Quady

Table
27
U.S.A.

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93639

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Address:

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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.

27.1 Vya Extra Dry Vermouth

27.2 Vya Sweet Vermouth

27.3 Vya Whisper Dry

27.4 Starboard Batch 88 NV

27.5 Starboard Vintage 1996

27.6 Elysium Black Muscat 2008

27.7 Essensia Orange Muscat 2008

27.8 Deviation NV

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 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.



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Justino's

Table 28 MADEIRA

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P. I. CANCELA – 9125-042 CANICO -
PORTUGAL

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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 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.

28.1 Broadbent Madeira 5 Years Old – Fine Rich

28.2 Justino's Madeira Old Reserve 10 Years Old – Fine Dry

28.3 Broadbent Madeira Malmsey 10 Years Old

28.4 Justino's Madeira Boal 10 Years Old

28.5 Justino's Madeira Verdelho 10 Years Old

28.6 Justino's Madeira Sercial 10 Years Old

28.7 Justino's Madeira Colheita 1999

28.8 Justino's Madeira Colheita 1996

BLANDY'S

Est. 1811

• MADEIRA •

Table
29
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

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 6th and 7th generations of the family to work in the family business.

- 29.1 Blandy's Alvada Five Year Old
- 29.2 Blandy's Harvest Malmsey 2004
- 29.3 Blandy's 10 Year Old Sercial
- 29.4 Blandy's 10 Year Old Verdelho
- 29.5 Blandy's 10 Year Old Bual
- 29.6 Blandy's 10 Year Old Malmsey
- 29.7 Blandy's Colheita Sercial 1995
- 29.8 Blandy's Colheita Verdelho 1995
- 29.9 Blandy's Colheita Bual 1996
- 29.10 Blandy's Colheita Malmsey 1996
- 29.11 Blandy's Vintage Verdelho 1984
- 29.12 Blandy's Vintage Bual 1980
- 29.13 Blandy's Vintage Terrantez 1976



Pereira d'Oliveira

Table
30
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 Ferrieiros 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.

30.1 D'Oliveiras 5 year old Dry

30.2 D'Oliveiras 5 year old Medium-Sweet

30.3 D'Oliveiras 10 year old Medium-Dry

30.4 D'Oliveiras 10 year old Sweet

30.5 D'Oliveiras 15 year old Medium-Dry

30.6 D'Oliveiras Malvasia 1990

30.7 D'Oliveiras Sercial 1989

30.8 D'Oliveiras Verdelho 1985

30.9 D'Oliveiras Boal 1983

30.10 D'Oliveiras Terrantez 1977

30.11 D'Oliveiras Boal 1958

30.12 D'Oliveiras Verdelho 1912



Henriques & Henriques

Table
31
MADEIRA

Producer contact details:

Humberto Jardim

Web: www.henriquesehenriques.pt

Email: heh@henriquesehenriques.pt

Phone: +351 291 941 551

Address: Avenida Da Autonomia, 10
9300-138 Câmara De Lobos

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 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.

31.1 Full Rich 3 Year Old

31.2 Medium Rich Single Harvest 1998

31.3 Sercial 10 Year Old

31.4 Bual 10 Year Old

31.5 Verdelho 15 Year Old

31.6 Malmsey 15 Year Old

31.7 Bual 2000

31.8 Terrantez 20 Year Old

31.9 Malmsey 20 Year Old



Vinhos Barbeito

Table
32
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:

Raymond Reynolds Ltd

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 year.

32.1 Sercial Ten Year Old

32.2 Single Harvest 1999 (50cls)

32.3 Tinta Negra 1997, Single Cask 113 b+e (50cls)

32.4 Verdelho 1996, Single Cask 119 b+e (50cls)

32.5 Boal Reserva (5 Year Old) (50cls)

32.6 Malvasia Reserva (5 Year Old) (50cls)

32.7 Malvasia 2001, Single Cask 727 d+e (50cls)

32.8 Boal Frasqueira 1982

H. M. Borges

H M **B** O R G E S ¹⁷⁷ M A D E I R A

Table
33
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:

European Food Brokers, Darlaston Road,
Walsall, West Midlands, WS2 9SQ

Tel: 01922 636161

Amathus, Unit 20/21, Mowlen Trading
Estate, Leaside Road, London, N17 0QJ

Tel: 020 8808 4181

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.

33.1 Reserve Dry 5 Year old

33.2 Reserve Medium Dry 5 Year old

33.3 Reserve Medium Sweet 5 Year Old

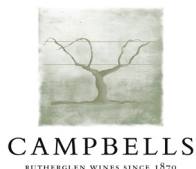
33.4 Reserve Sweet 5 Year Old

33.5 Sercial 10 Year Old

33.6 Malmsey 10 Year Old

33.7 Boal 15 Year Old

33.8 Verdelho 20 Year Old



Campbells of Rutherglen

Table
34a
AUSTRALIA
RUTHERGLEN

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

34.1 Campbells Rutherglen Topaque NV

34.2 Campbells Rutherglen Classic Topaque NV

34.3 Campbells Grand Rutherglen Topaque NV

34.4 Campbells Isabella Rare Rutherglen Topaque NV

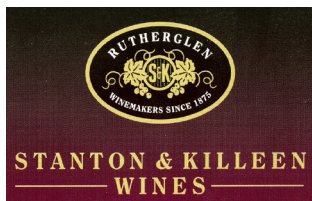
34.5 Campbells Rutherglen Muscat NV

34.6 Campbells Classic Rutherglen Muscat NV

34.7 Campbells Grand Rutherglen Muscat NV

34.8 Campbells Merchant Prince Rare Rutherglen Muscat NV

All the above wines are bottled in 375ml bottles.



Stanton & Killeen, Rutherglen

Table
34b
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.

34.9 Stanton & Killeen Rutherglen Muscat NV

34.10 Stanton & Killeen Classic Rutherglen Muscat NV

34.11 Stanton & Killeen Grand Rutherglen Muscat NV

34.12 Stanton & Killeen Rare Rutherglen Muscat NV

34.13 Stanton & Killeen Rutherglen Topaque NV

34.14 Stanton & Killeen Classic Rutherglen Topaque NV

34.15 Stanton & Killeen Grand Rutherglen Topaque NV

34.16 Stanton & Killeen Rare Rutherglen Topaque NV

All the above wines are bottled in 375ml bottles.



Table 35 AUSTRALIA RUTHERGLEN

Since the first grapes were harvested in the 1850s, Rutherglen has been recognised for producing fortified wines of unique quality and unsurpassed richness – a unique combination of the climate, grape variety, soils and skills of the winemaker.

The wines are classified under four descriptions that mark a progression in richness, complexity and intensity of flavour. Although age is only one factor in determining a wine's classification, it does provide some clue, especially for the Grand and Rare wines.

Rutherglen - The foundation of the style: displaying fresh fruit aromas, rich fruit on the palate, clean grape spirit and great length of flavour.

Classic - A maturing style imparting greater levels of richness and complexity; exhibiting the beginnings of 'rancio' characters produced from prolonged maturation in oak.

Grand - A mature style with greater intensity and mouth-filling depth of flavour, complexity and viscosity; producing layers of texture and flavour with seamless integration of the flavours of fruit, grape spirit, and mature oak.

Rare - The pinnacle of Rutherglen muscats and topaques, the richest and most complete wines – displaying deep colour, intense fruit and 'rancio' characters, rich viscous texture and extraordinary depth of mellowed complex flavours.

35.1 Pfeiffer Wines, Rutherglen Topaque NV, Rutherglen, Victoria

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

35.2 Pfeiffer Wines, Rutherglen Muscat NV, Rutherglen, Victoria

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

35.3 Morris Classic Liqueur Muscat NV, Rutherglen, Victoria

Contact: David Morris, Morris Wines david.morris@pernod-ricard.com or Aileen Ward, aileen.ward@pernod-ricard.com

35.4 Morris Old Premium Liqueur Muscat, Rutherglen, Victoria

Contact: David Morris, Morris Wines david.morris@pernod-ricard.com or Aileen Ward, aileen.ward@pernod-ricard.com

35.5 All Saints Estate, Rutherglen Muscat NV (5-8 Years), Victoria

Contact: Robin Knapp, Cockburn & Campbell, robin.knapp@wellsandyoungs.co.uk or Marco Hall mhall@allsaintswine.com.au

35.6 All Saints Estate, Grand Rutherglen Muscat NV (20-25 Years), Victoria

Contact: Robin Knapp, Cockburn & Campbell, robin.knapp@wellsandyoungs.co.uk or Marco Hall mhall@allsaintswine.com.au

35.7 All Saints Estate, Rare Rutherglen Muscat NV (40-50 Years), Victoria

Contact: Robin Knapp, Cockburn & Campbell, robin.knapp@wellsandyoungs.co.uk or Marco Hall mhall@allsaintswine.com.au

35.8 Chambers Rosewood Vineyard, Rutherglen Muscat NV, Victoria

Contact: Daniel Hart, Enotria, d.hart@enotria.co.uk or Laurie Richards, laurie@chambersrosewood.com.au

35.9 Chambers Rosewood Vineyard, Rutherglen Grand Muscat NV, Victoria

Contact: Daniel Hart, Enotria, d.hart@enotria.co.uk or Laurie Richards, laurie@chambersrosewood.com.au

Yvonne May

Director - UK/Ireland/Europe - Wine Australia

Tel: 0207 887 5259

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

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.

36.1 De Bortoli, Show Liqueur Muscat, Riverina, New South Wales

Contact: Rebecca Fisher, De Bortoli Wines UK, Rebecca_Fisher@debortoliwines.com

36.2 De Bortoli, Old Boys 21 Year Old Tawny, Riverina, New South Wales

Contact: Rebecca Fisher, De Bortoli Wines UK, Rebecca_Fisher@debortoliwines.com

36.3 Penny's Hill 'The Veteran' Very Old Fortified, McLaren Vale, South Australia

Contact: Anna Grente, Hallgarten Druitt, anna.grente@wiv-ag.com

36.4 Grant Burge, 10 Year Old Tawny NV, Barossa, South Australia

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

36.5 d'Arenberg, Vintage Fortified Shiraz 2005, McLaren Vale, South Australia

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

36.6 d'Arenberg, The Nostalgia Rare NV, McLaren Vale, South Australia

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



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