



The Big Fortified Tasting

9th May 2018

Church House Conference Centre
London



Welcome to the Big Fortified Tasting 2018

This is now the 8th b.f.t show that has been staged; a testament to the importance with which this event is regarded by both exhibitors and visitors alike. Each year the show continues to attract visitors from the UK and overseas. Enjoy the tasting at Church House today, but remember to take a breather from time to time as this year's line-up of producers is as spectacular as ever!

Once again, I would like to thank all our supporters: the producers, their agents, retail buyers, sommeliers and opinion formers, who have all come together to make this the most significant show for Fortified Wines in the world. I would particularly like to thank the Madeira Wine Institute (IVBAM) and Extenda of Andalucia for their continued support for the event. Without the help and encouragement from everyone it would have been far more difficult to organise a revival of the b.f.t. this year. Ben Read's assistance on marketing and my wife's quiet administrative help in the background have been invaluable.

Remember that if you have pre-registered for them, we have five tutored tastings led by some of the greatest names in the business. These will be taking place throughout the day in the Bishop Partridge Hall and the Hoare Memorial Hall, please ask at reception for more details.

Social media is an increasingly important channel for many of the organisations involved in today's event. If you are active on social media, personally, or through your own organisation, please do support them (and the b.f.t!) in your own comments today.

Finally, I would like to pay tribute to Ben Campbell-Johnston who organised the previous shows and to the impact he had on the lives of many people in the fortified wine industry. He was greatly respected in the industry and we continue to miss him.

Alex Bridgeman

Follow The Big Fortified Tasting at:

 @thebft

 the b.f.t. #thebft2018

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Infinite Ideas

Table
0
PUBLISHERS

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20 Stratfield Road
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Infinite Ideas publishes the best wine books in the world. We're firm believers in pursuing what we love and what interests us, and we love wine. Our wine books help enthusiasts and professionals to understand wine better. All our books are beautifully produced and available worldwide.

This year we are planning to increase our Classic Wine Library with important new titles on wine regions such as northern Spain (including the ever-popular Rioja), Languedoc, New Zealand, Bulgaria, Romania and Moldova, Germany and the Jura region as well as more specialist titles on sake and the social history of wine.

We are pleased to showcase our range of wine books at the b.f.t. today. Our books include volumes which specialise in fortified wines – such as Richard Mayson's book Port and the Douro, or Julian Jeffs' book on Sherry – as well as volumes which cover production of fortified wines from regions seen less often in the UK such as Roussillon and Mavrodaphne.

Please come and look at the books we publish as you pass by. We are located just by the main entrance to the Exhibition Hall.



Reynolds Wine Growers

Table 1 OTHER

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3 Stainburn Road,
Openshaw,
Manchester M11 2DN

The Reynolds family has been making quality wines in the Alentejo since 1850 when they arrived to start producing cork.

The Alentejo soon became the home of the Reynolds family in Portugal. Robert, the patriarch, was followed by his oldest son Robert Rafael who fathered, in turn, Carlos. Gloria Reynolds was the oldest daughter of Carlos. The family have been making fortified Alicante Bouschet for a number of years and are proud to show three fine vintages at the b.f.t.

1. Robert Reynolds 2008 fortified Alicante Bouschet

2. Robert Reynolds 2006 fortified Alicante Bouschet

3. Robert Reynolds 2005 fortified Alicante Bouschet

Contact email: uk@wineaustralia.com

Contact telephone: +44 207 438 4671

Address:

Wine Australia
The Australia Centre
Melbourne Place
London WC2B 4LG

Fortifieds are among Australia's most unique and interesting wines and until the 1960s this category accounted for 80% of the Australian wine industry. Nowadays it's a small but really compelling part of the Australian wine offering. Australia is best known for its classic Muscats and Tokays from the Rutherglen region. These age brilliantly and are among the world's greatest fortified wines. A while ago there was a name change for these wines: Tokays made from the Muscadelle grape now either go under this varietal name, or under the new name of Topaque, and the previous Sherry styles are now known as Apera. In 2009 a strategy paper was produced in Australia to encourage a perception change amongst consumers through strong trade endorsement and a dual on- and off-premise focus, including cellar door trade, to halt the decline in fortified wine consumption and generate growth in premium fortifieds. Key activities to achieve this include category knowledge development (customers and consumers), a targeted communications strategy (new consumers) and adoption of a portfolio marketing hierarchy that maximises opportunities from adopting the two new names, Apera and Topaque.

1. Pfeiffer Wines, Rutherglen Topaque, Victoria NV
Seeking UK Distributor
2. Pfeiffer Wines, Rutherglen Muscat, Victoria NV
Seeking UK Distributor
3. Chambers Rosewood, Rutherglen Muscat, Victoria NV
Contact: Ana Bolivar, Liberty Wines, ana.bolivar@libertywines.co.uk
4. Chambers Rosewood, Rutherglen Old Vine Muscat, Victoria NV
Contact: Ana Bolivar, Liberty Wines, ana.bolivar@libertywines.co.uk

**Wine
Australia**

Wine Australia

Table 2 AUSTRALIA

Contact email: uk@wineaustralia.com

Contact telephone: +44 207 438 4671

Address:

Wine Australia
The Australia Centre
Melbourne Place
London WC2B 4LG

5. Morris of Rutherglen, Classic Liqueur Topaque, Rutherglen, Victoria NV
Contact: Ana Bolivar, Liberty Wines, ana.bolivar@libertywines.co.uk

6. Morris of Rutherglen, Classic Liqueur Muscat, Rutherglen, Victoria NV
Contact: Ana Bolivar, Liberty Wines, ana.bolivar@libertywines.co.uk

7. Morris of Rutherglen, Old Premium Rare Liqueur Muscat, Rutherglen, Victoria NV
Contact: Ana Bolivar, Liberty Wines, ana.bolivar@libertywines.co.uk

8. d’Arenberg, Vintage Fortified Shiraz, McLaren Vale, South Australia 2008
Contact: Maggie Macpherson, Enotria & Coe, m.macpherson@enotriacoe.com

9. De Bortoli, Show Liqueur Muscat, Riverina, South Australia NV
Contact: Felicity Franklin, North South Wines, felicity@northsouthwines.co.uk

10. De Bortoli, Old Boys 21 Years Barrel Aged Tawny, South Australia NV
Contact: Felicity Franklin, North South Wines, felicity@northsouthwines.co.uk

11. Talijancich Wines, Julian James Rare Pedro 1974 Solero, Swan Valley, Western Australia NV
Green Cellar Wines

12. Talijancich Wines, Rare Tawny 30 Years Old, Swan Valley, Western Australia NV
Green Cellar Wines



Barbeito

Table

3

MADEIRA

Producer contact details

Contact name:

Ricardo Diogo Freitas

Contact email: info@vinhosbarbeito.com.pt

Contact telephone: 00 351 291 761829

Address:

Vinhos Barbeito (Madeira) Lda

Estrada Ribeira Garcia

Parque Empresarial de Camara de Lobos, Lote 8

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Raymond Reynolds

Contact email: info@raymondreynolds.co.uk

Contact telephone: 00 44 1663 742230

Address:

Raymond Reynolds Ltd

Station Road, Furness Vale

High Peak

SK23 7SW

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

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

1. Rainwater Reserva Med. Dry 5 Years Old
2. Single Harvest 2007 - Tinta Negra – Med. Dry (cask sample)
3. Malvasia Reserva 5 Years Old
4. Verdelho Reserva Velha 10 Years Old
5. Verdelho 1981 Ribeiro Real – Frasqueira
6. Tinta Negra 20 Years Old Ribeiro Real – Med. Sweet
7. Malvasia 2002 Colheita Single Cask 87 d+e
8. Malvasia 20 Years Old - Lot 14050



Justino's

Table 4 MADERIA

Producer contact details:

JULIO FERNANDES

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julio.fernandes@justinosmadeira.com

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Address;

JUSTINO'S MADEIRA WINES, S. A.

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9125-042 Caniço

PORTUGAL

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Address:

LIBERTY WINES LTD.

6 TIMBERMILL WAY

LONDON

SW4 6LY

Justino's Madeira Wines S.A. was established on Madeira in 1870 and is one of the oldest producers and exporters of Madeira wine. They are also one of the most dynamic. In 1993 they joined forces with one of the largest wine and spirit distribution companies in France, allowing them to build new, spacious and modern facilities. Justino's owns a large supply of high quality wines and keeps considerable stock in the winery, where the wines are aged in oak casks and bottled only on demand. As a testament to their commitment to quality and their high number of medal-winning wines, the Sommelier Wine Awards named Justino's as their Fortified Producer of the Year in 2015.

1. 5 Years Old Fine Rich
2. Sercial 10 Years Old
3. Verdelho 10 years Old
4. Boal 10 years Old
5. Malvasia 10 Years Old
6. Colheita Tinta Negra 1999
7. Terrantez 50 Years Old
8. Terrantez 1978



Pereira d'Oliveira

Table 5 MADEIRA

Producer contact details:

Luis D'Oliveira

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Contact telephone: 00 351 291 220 784

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Pereira d'Oliveira (Vinhos) Lda

Rua dos Ferreiros 107

9000-082 Funchal

Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

Contact email: madeira@boveywines.co.uk

Contact telephone: 00 44 1208 862 613

Address:

Bovey Wines

12 Higher Tristram,

Polzeath,

Cornwall PL27 6TF

Bovey Wines was established in 1987 as a partnership between Geoffrey and Pamela Cole after visiting the premises of Pereira D'Oliveira. This family company has a unique portfolio of rare old Madeira wines dating back to 1850 and is one of only six producers on the island.

Our target market is principally high quality independent wine retailers, wine merchants and high quality restaurants and hotels.

The business has grown by virtue of promotional activity, with tastings at wine fairs and by personal visits and private tastings throughout the country, and by regular personal contact with customers. In store tastings are arranged for those retailers who wish to stage promotions.

In 2009 Geoffrey and Pamela's daughter and son in law, Lesley and Tim Adams became partners in the business, thus ensuring its continuity. The current stock comprises a total of 63 different wines, from three years old to over one hundred and fifty years old. Wines from the 19th century are available by special order.

1. Aged 10 years Medium Sweet

2. Aged 10 years Sweet

3. Aged 15 years Dry



Pereira d'Oliveira

Table 5 MADEIRA

Producer contact details:

Luis D'Oliveira

Contact email: geral@doliveiras.pt

Contact telephone: 00 351 291 220 784

Address:

Pereira d'Oliveira (Vinhos) Lda

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Madeira Island, Portugal

Contact in the UK:

Geoffrey Cole

Contact email: madeira@boveywines.co.uk

Contact telephone: 00 44 1208 862 613

Address:

Bovey Wines

12 Higher Tristram,

Polzeath,

Cornwall PL27 6TF

5. Aged 15 years Medium Dry

6. 1994 Verdelho Medium Dry

7. 1993 Boal Medium Sweet

7. 1990 Malvazia Sweet

8. 1989 Sercial Dry

9. 1988 Terrantez Medium Dry

10. 1988 Verdelho Medium Dry



Madeira Wine Company

Table 6 MADERIA

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Contact telephone: 01442 870900

Address:

John E Fells & Sons Ltd

Fells House,

Station Road,

Kings Langley,

Herts, WD4 8LH

For 200 years, Blandy's Madeira has been synonymous with quality Madeira wine. The Blandys are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their 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. 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 over seven generations. Chris Blandy is the 7th generation of the family to work in the family business.

1. Blandy's 10 Year Old Sercial
2. Blandy's 10 Year Old Bual
3. Blandy's Colheita Sercial 2002
4. Blandy's Colheita Malmsey 1999
5. Leacock's Colheita Tinta Negra 2001
6. Leacock's Frasqueira Tinta Negra 1995
7. Blandy's Frasqueira Malmsey 1988
8. Blandy's Frasqueira Bual 1957

Producer contact details:

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Address:

CLARK FOYSTER WINES LTD

42 B the Broadway,

London,

W5 2NP

Founded in 1877 by Henriques Menezes Borges the company H.M. Borges is one of the great names of Madeira. Today, the company is run by the fourth generation, Helena and Isabel Borges, and is still located in the centre of Funchal. All the wines are made and stored here; the company holds significant stocks in barrel, stored on three levels in the building. The wines of ten years and above are made with the noble varieties, but the Colheita 2005 is a new wine from the Tinta Negra grape – bottled in 2017.

Traditional values associated with the great wines of Madeira are balanced with modern understanding of wine making and maturation. These are unique wines from an independent family business.

1. 5 Year Sweet
2. 10 Year Sercial
3. 10 Year Bual
4. 2005 Tinta Negra Colheita
5. 15 Year Verdelho
6. 20 Year Malmsey
7. 30 Year Malmsey
8. 1977 Bual Vintage



HENRIQUES & HENRIQUES
SINCE 1850

Henriques & Henriques

Table C2 MADEIRA

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Madeira Island - Portugal

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Claire Scott-Gall

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Contact telephone: 0207 840 3600

Address:

Mentzendorff & Co

Woolyard,

52 Bermondsey Street,

London, SE1 3UD

Established in 1850, Henriques & Henriques produces and ships wines generally recognised as great classical Madeiras. In 1992 the building of new premises provided suitable means to meet the current demands of the markets. H&H is the only producer to have continuously owned vineyards thus enabling better control of all aspects of production. The company uses the most recent technical innovations but maintains the family tradition of almost 200 years of producing finest Madeira wines.

1. Finest Full Rich 5 years old
2. Sercial 10 years old
3. Verdelho 15 years old
4. Boal 15 years old
5. Malvasia 10 years old
6. Verdelho 20 years old
7. Malvasia 20 years old
8. Terrantez 20 years old



Andalucía
SPAIN



THE BIG FORTIFIED TASTING 2018



LONDON, 9TH MAY





Barbadillo

Table 7 SHERRY

Producer contact details:

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Contact telephone: +34 627 015 763

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Bodegas Barbadillo

Luis de Eguilaz, 11

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Contact in the UK:

Michael Oppenheim

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Contact telephone: 01442 870900

Address:

John E Fells & Sons Ltd

Fells House,

Station Road,

Kings Langley, WD4 8LH

Family owned since 1821, Barbadillo has earned a reputation as one of the world's leading producers of Manzanilla and old and rare Sherries. The family owns 500ha of vineyards in the 'Jerez Superior' and twelve bodegas located in prime positions in Sanlúcar de Barrameda. These bodegas hold more than 30,000 butts, enabling Barbadillo to provide world markets with the highest quality Sherry. In 2014 Barbadillo launched 'Versos 1891', one of the world's first super luxury sherries. Only 100 bottles were released, each taken from a single cask of old Amontillado which has been ageing in the family's cellars since 1891.

1. 'Solear' Manzanilla
2. 'Pastora' Manzanilla En Rama Pasada
3. 'Principe' Amontillado 12 Year Old
4. 'Obispo Gascon' Palo Cortado 15 Year Old
5. 'Cuco' Oloroso 12 Year Old
6. 'San Rafael' Oloroso
7. 'La Cilla' Pedro Ximenez
8. VORS Palo Cortado



Bodegas Tradición

Table 8 SHERRY

Producer contact details:

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@BODGASTRADICION

Contact in the UK:

Louise du Bosky

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Contact telephone: 020 7928 7300 (Option 1)

Address:

New Generation McKinley

www.newgenwines.com

@NewGenWines

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

J.M Rivero-CZ.

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

1. Fino Tradicion (Viejo, en Rama)
2. Amontillado Tradicion VORS
3. Oloroso Tradicion VORS
4. Palo Cortado Tradicion VORS
5. Cream Tradicion VOS
6. Pedro Ximenez Tradicion VOS



Delgado Zuleta

Table 9 SHERRY

Producer contact details:

Pelayo Garcia

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exportacion@delgadozuleta.com

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Address:

Delgado Zuleta SA

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11540 Sanlúcar de Barrameda, Spain

Contact in the UK:

La Goya Manzanilla:

C&D Wines, David Benito, 020 8778 1711

Barbiana Manzanilla/PX Monteagvdo:

Berkmann , Louise Howles, 07879892037

Rare Sherry collection: SEEKING DISTRIBUTION

Goya XL, Organic Manzanilla, Amontillado VOS Zuleta

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

1. Barbiana Manzanilla
2. La Goya Manzanilla
3. Entusiastico Organic Manzanilla
4. Goya XL Rare Manzanilla "En Rama"
5. Amontillado Monteagvdo
6. Palo Cortado Monteagvdo
7. Pedro Ximénez Monteagvdo
8. Very Old Amontillado VOS Zuleta



Emilio Lustau

Table 10 SHERRY

Producer contact details:

Federico Sánchez-Peça Salmeron

Contact email: export@caballero.es

Contact telephone: +34 666 58 47 92

Address:

c/ Arcos 53,
11402 Jerez de La Frontera,
Cadiz, Spain

Contact in the UK:

Lenka Sedlackova MW

Contact email: Lenka.sedlackova@fmv.co.uk

Contact telephone: 020 78190360

Address:

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

Lustau's philosophy has remained the same since its inception in 1896: the pursuit of the highest quality and offering the widest and finest range of sheries. Lustau pioneered the concept of Almacenista bottlings – choosing specific lots from the warehouses of small independent Sherry maturers and bottling them separately. Lustau is the first and only sherry bodega to release three En Rama sheries, one from each of the three towns of the sherry triangle. The house of Lustau has won many prestigious awards for its sheries, including 'Best fortified winemaker of the year' at the International Wine Challenge, seven years in a row.

1. 3 En Rama, Manzanilla de Sanlúcar de Barrameda
2. 3 En Rama, Fino del Puerto de Santa María
3. 3 En Rama Fino de Jerez de la Frontera
4. Amontillado de Sanlúcar, Almacenista Cuevas Jurado
5. Palo Cortado, Almacenista Cayetano del Pino
6. East India Cream, Solera Familiar
7. Moscatel Emilín, Solera Familiar
8. Pedro Ximenez San Emilio, Solera Familiar



Xeco

Table
11a
SHERRY

Contact details:

Alexa Keymer
Xeco Wines Ltd
c/o 406 Riverbank House
London SW6 3BQ

Contact email: alexa@xecowines.com

Contact telephone: +44 7925 353 508

XECO is the brain-child of three 30-something 'fino fiends' who have long shared a love of fine sherry. With 30 combined years of experience in the industry, we share more than just a love of this magical Spanish wine – we also have a deep understanding of how it's made and of the wonderful traditions upon which it is built.

In early 2016 we set out to create a new brand of sherry to put a contemporary edge on an age-old product, and in doing so help to dispel some of the myths around the category and encourage a new generation of discerning drinkers to give sherry a second look.

To do so, we teamed up with a magnificent Spanish sherry house ('bodega') that has been producing sherry wines since 1876. So, although the name may be new, the wines have a long and distinguished lineage.

At the b.f.t. for the first time, we are showing our XECO fino which is a fantastically approachable yet complex wine. An inviting nose leads to a fresh and satisfying palate with exceptional length. Our Amontillado produces a bouquet which is rich and quite sweet on the nose. This wine is however bone dry by the time it lands on your tongue making it a wonderful – and surprising! – aperitif. Notes of chestnut, bitter orange and butter. Our Amontillado has been coined 'the gift that keeps on giving', simply a must try!

1. XECO Fino

2. XECO Amontillado



Fernando de Castilla

Table
12a
SHERRY

Producer contact details:

Jan Pettersen

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bodegas@fernandodecastilla.com

Contact telephone: +34 956 18 24 54

Address:

Bodegas Rey Fernando de Castilla

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11404 Jerez de la Frontera,

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Christina Cavender

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Contact telephone: 0161 908 1314

Address:

Boutinot

Boundary House,

Cheadle Point,

Cheadle SK8 2GG

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.

1. Classic Manzanilla
2. Fino En Rama
3. Antique Amontillado
4. Classic Oloroso
5. Antique Palo Cortado
6. Antique Pedro Ximénez



Bodegas Hidalgo- La Gitana

Table
C3
SHERRY

Producer contact details:

Maria Perez

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Contact in the UK:

Claire Scott-Gall

Contact email: claire@mentendorff.co.uk

Contact telephone: 0207 840 3600

Address:

Mentendorff & Co
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

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

1. La Gitana Manzanilla
2. La Gitana En Rama Manzanilla
3. Pasada Pastrana Manzanilla
4. La Gitana Aniversario Manzanilla
5. Amontillado Seco Napoleón
6. Palo Cortado Wellington VOS
7. Oloroso Seco Faraón
8. Pedro Ximénez Triana



Viniberia

Table
C4
SHERRY

Producer contact details:

Peter Dauthieu

Contact email: p.dauthieu@viniberia.com

Contact telephone: +34 956 33 86 00

Address:

Viniberia S A,
Porvera 6 & 8,
Jerez de la Frontera
11403,
Cadiz, Spain

Contact in the UK:

Andre Neves

Contact email: andre.neves@ehrmanns.co.uk

Contact telephone: 020 3227 0723

Address:

Ehrmanns,
Unit 23, The Ivories
6/18 Northampton Street,
London N1 2HY

Viniberia is a specialist company involved with Sherry and Spanish Wines since 1976. Based in the heart of Jerez de la Frontera, Viniberia is intimately involved in Sherry, Brandy de Jerez and Sherry vinegar. 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

1. Bodegas Alonso “Velo Flor” Manzanilla Madura (Mature)
2. Sanchez Romate Hnos Fino Perdido 1/15 Butts
3. Sanchez Romate Hnos Amontillado Olvidado 1/5 Toneles
4. Cayetano del Pino & Cia Palo Cortado Solera
5. Cayetano del Pino & Cia Palo Cortado 1/10 Butts
6. Cayetano del Pino & Cia Palo Cortado Viejisimo 1/5 Butts
7. Salto al Cielo “Estate aged” Oloroso 1/5 Butts
8. Salto al Cielo “Estate aged” Pedro Ximénez 1/5 Butts



Williams & Humbert

Table
C5
SHERRY

Producer contact details:

Edward Butler

Contact email:

edward.butler@williams-humbert.com

Contact telephone: +34 956 35 34 10

Address:

Williams and Humbert,
Carretera Nacional IV, Km 641,75
11408 Jerez de la Frontera, Spain

Contact in the UK:

Andre Neves

Contact email: andre.neves@ehrmanns.co.uk

Contact telephone: 020 3227 0723

Address:

Ehrmanns,
Unit 23, The Ivories
6/18 Northampton Street,
London N1 2HY

Founded in Jerez in 1877 by two enterprising Englishmen, Williams and 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.

1. Alegria Manzanilla
2. Pando Fino
3. Vintage Fino En Rama 2010 (Williams & Humbert Treasure Selection)
4. Vintage Amontillado En Rama 2003 (W&H Treasure Selection)
5. Vintage Oloroso En Rama 2009 (Williams & Humbert Treasure Selection)



Williams & Humbert

Table
C5
SHERRY

Producer contact details:

Edward Butler

Contact email: edward.butler@williams-humbert.com

Contact telephone: +34 956 35 34 10

Address:

Williams and Humbert,
Carretera Nacional IV, Km 641,75
11408 Jerez de la Frontera, Spain

Contact in the UK:

Andre Neves

Contact email: andre.neves@ehrmanns.co.uk

Contact telephone: 020 3227 0723

Address:

Ehrmanns,
Unit 23, The Ivories
6/18 Northampton Street,
London N1 2HY

-
6. Collection Amontillado 12 years old

 7. Collection Oloroso 12 years old

 8. Dos Cortados Palo Cortado 20 years old

 9. Jalifa Amontillado 30 years old

 10. Dry Sack Oloroso (Sweet Old) 15 years old

 11. As You Like It Amontillado (Medium Sweet)

 12. Collection Pedro Ximenez 12 years old



Pedrino

Table

11b

**SHERRY
& RUBY**

Producer contact details: Pedrino

Contact email: info@pedrino.co.uk

Contact telephone: +44 7870 353695

Address:

13 Holland Park Mews,
London, W11 3SU

Pedrino is born out of a desire by its founders, Sam Showering and Joe Knopfler, to reinvent and innovate in the drinks industry. Although innovative in its nature, Pedrino is retrospective in its roots. Inspiration for Pedrino's original drink was drawn from two traditional British classics: sherry and tonic water.

The time is right for sherry to enjoy a resurgence and tonic has always been an essential cocktail accompaniment; yet, despite the two being mixed and enjoyed together in Spain, no one has brought these two vintage icons together in a way that celebrates their complementary flavours in a single product. The founders' regard for these classic institutions has inspired them to create an all-encompassing drink.

This summer season sees Pedrino launch an exciting new drink. Pedrino are proud to showcase their first Port based drink Ruby and Tonic at the b.f.t. today.

1. Sherry and Tonic

2. Ruby and Tonic

Contact in the UK:

Lance Foyster MW

Contact email: sales@cfwines.co.uk

Contact telephone: +44 (0)20 8819 1458

Address:

CLARK FOYSTER WINES LTD

42 B the Broadway,

London,

W5 2NP

Clark Foyster Wines imports fine wines from a number of different, sometimes less well-known countries and regions. Our philosophy is a simple one in that we aim to be specialists in our chosen field and sell only wines that we believe in. Today, alongside our range of Madeiras from HM Borges, we are pleased to be showing four classic fortified wines from two producers as examples of our philosophy.

1. Quinta das Teçedeiras, Tawny Reserve Port
2. Quinta das Teçedeiras, Vintage Port 2014
3. Coume del Mas, Banyuls Tradition NV
4. Coume del Mas, Banyuls Rouge Galateo 2016



Krohn

Table 12b PORT

Producer contact details:

Amanda Lloyd

Contact email: amanda.lloyd@qavb.com

Contact telephone: +351 22 374 2800

Address:

Wiese & Krohn SA
PO Box 1311,
4401-501 V N Gaia,
Portugal

Contact in the UK:

Christina Cavender

Contact email: christinac@boutinot.com

Contact telephone: 0161 908 1314

Address:

Boutinot
Boundary House,
Cheadle Point,
Cheadle SK8 2GG

Wiese & Krohn was founded in 1865 by two Norwegian entrepreneurs and is a highly respected specialist Port house. The firm hold extensive stocks of old cask aged Port and has an excellent reputation as a leading producer of colheitas, or tawnies from a single year. The firm draws many of its finest wines from its superb vineyard estate, Quinta do Retiro Novo. The property's grade 'A' vineyards are located on the lower levels of the Rio Torto Valley, one of the best quality growing areas in the Douro noted for its rich, dense, powerful Ports.

Krohn is now part of The Fladgate Partnership portfolio of Port houses.

1. Lagrima White Port
2. LBV 2012
3. Quinta do Retiro Novo 2005
4. Colheita 1982
5. Colheita 1996
6. Colheita 2004



C. da Silva

Table

13

PORT

Producer contact details:

Elsa Couto – Export and Brand Manager

Contact email: elsa.couto@cdasilva.pt

Contact telephone: + 351 22 374 60 40

Address:

C. da Silva Vinhos SA
Rua Felizardo de Lima,
nº 247 4400-140
Vila Nova de Gaia
Portugal

Contact in the UK:

Sarah Mansourian

Contact email:

SMansourian@bibendum-plb.com

Contact telephone: + 44 0797 721 2021

Address:

Conviviality Plc
109a Regents Park Rd,
London, NW1 8UR

C. da Silva is a traditional Port Wine Company founded in 1862. We 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 Tawny, Colheita and White Ports. The latter include a range of Dry Whites, and our flagship Golden White, a sweet white Colheita which we release from one outstanding year in each decade.

1. Ruby Reserve
2. Late Bottled Vintage 2012
3. Vintage 2015
4. 10 Years Old Tawny
5. 20 Years Old Tawny
6. Colheita White 2007
7. Colheita 1985
8. 20 Years Dry White



Quinta das Lamelas

Table 14a PORT

Producer contact details:

Quinta das Lamelas

Contact email: geral@lamelaswines.pt

Contact telephone: +351 964 620 620

Address:

Casa da Quinta das Laranjeiras

Portelo de Cambres,

Río Bom – 5100-421

Lamego

Portugal

The beautiful Casa da Quinta das Laranjeiras is located in the marvellous Douro region and had been linked to winemaking since 1836. The family owned vineyards use traditional winemaking methods to produce both red and white wines as well as a variety of ports including vintage, white and tawny ports.

1. 2016 Vintage Port
2. 2012 Vintage Port
3. 2012 Late Bottled Vintage
4. Rosé Port
5. 10 Year Old White Port
6. 10 Year Old Tawny Port



Quinta do Mourão

Table 14b PORT

Producer contact details:

Quinta do Mourão

Contact email:

miguel.braga@quintadomourao.pt

Contact telephone: +351 96 238 22 98

Address:

Quinta do Mourão

Rua do Mourão 1710

5100-428 Cambres, Portugal

Contact in the UK:

FINE+RARE Wines Ltd

Contact email: Corentin.Margier@frw.co.uk

Contact telephone: +44 (0)20 7089 7458

Address:

Centennium House,

100 Lower Thames Street,

London, EC3R 6DL

Miguel Braga, together with his family, are carrying on the winemaking tradition begun by his father Mário. Mário Braga grew up in Gaia, and with many friends in Port-making families learned to love the wines and dreamed of owning Douro vineyards and some-day making Port himself. In 1972 he purchased Quinta do Mourão and four other properties and began making wines which he sold to the Port shippers.

When Mário passed away in 1999, the family decided to create Mário Braga Herdeiros and began making and selling wine in their own name. A new winery was built and in 2005 Miguel decided to leave his work as an economist and devote himself full time to the wine making enterprise.

The firm's Port wines go by the name S. Leonardo and include Vintage and 10, 20, 30 and 40 year old Tawnies.

1. Porto S. Leonardo 10 Year Old
2. Porto S. Leonardo 30 Year Old
3. Porto S. Leonardo 40 Year Old
4. Porto S. Leonardo 20 Year Old White
5. Porto S. Leonardo Very Old White – “50 Years”
6. Porto S. Leonardo Very Old White – “90 Years”



Symington Family Estates

Table 15 PORT

Producer contact details:

João Vasconcelos

Contact email:

Joao.Vasconcelos@Symington.com

Contact telephone: +351 223 776 300

Address:

Symington Family Estates
Travessa Barão de Forrester 86,
Apartado 26,
4431-901 Vila Nova de Gaia

Contact in the UK:

Alex Down

Contact email: ad@fells.co.uk

Contact telephone: +44 7890 192 146

Address:

John E Fells
Fells House,
Station Road,
Kings Langley,
Herts WD4 8LH

The Symingtons of Scottish, English and Portuguese descent have been Port producers since 1882, though their lineage in Port dates back fourteen generations and over 360 years. Six members of the family, from the 4th and 5th generation, work together in their four historic Port houses: Graham's, Cockburn's, Dow's and Warre's and they are one of the foremost producers of premium quality Port. The family are the leading vineyard owners in the Douro Valley, a region that is classified as Unesco World Heritage, with 27 Quintas covering 2,240ha of which 1,035ha are under vine. The family's vineyards are managed under a 'minimum intervention' policy that safeguards the natural environment and 112ha are organically farmed, being the largest area of certified organic vineyard in Portugal. Seven small adegas (wineries) vinify the grapes from these estates, ensuring exceptional quality and vineyard individuality.

1. Graham's Fine White Port, NV
2. Graham's Six Grapes "River Quintas" Port, NV
3. Graham's 20 Year Old Tawny Port, NV
4. Graham's 30 Year Old Tawny Port, NV, Douro, Portugal



Symington Family Estates

Table 15 PORT

Producer contact details:

João Vasconcelos

Contact email:

Joao.Vasconcelos@Symington.com

Contact telephone: +351 223 776 300

Address:

Symington Family Estates
Travessa Barão de Forrester 86,
Apartado 26,
4431-901 Vila Nova de Gaia

Contact in the UK:

Alex Down

Contact email: ad@fells.co.uk

Contact telephone: +447890192146

Address:

John E Fells
Fells House,
Station Road,
Kings Langley,
Herts WD4 8LH

-
5. Graham's Single Harvest Tawny Port, 1994

 6. Warre's Otima Single Year Tawny Port, 2006

 7. Graham's Quinta dos Malvedos Vintage Port, 2005

 8. Cockburn's Vintage Port, 2015

 9. Quinta do Vesuvio Vintage Port, 1995

 10. Dow's Vintage Port, 1985

 11. Warre's Vintage Port, 1980



Sandeman

Table

16

PORT

Producer contact details:

Pedro Matos

Contact email: pedro.matos@sogrape.pt

Contact telephone: +351 227 838 104

Address:

Sandeman Porto & Offley Porto

Sogrape Vinhos,

Rua 5 de Outbro,

4527, 4430-809 Avintes,

Portugal

Contact in the UK:

Chris Appleby

Contact email: chris.appleby@libertywines.co.uk

Contact telephone: 020 7720 5350

Address:

Liberty Wines

6 Timbermill Way,

London, SW4 6LY

The House of Sandeman has been a true pioneer in the Port world since its foundation in 1790. There are few more iconic images across the world of wine than the instantly recognisable 'Don' logo, created for the Sandeman family in 1928 by George Massiot Brown. The cape was modelled on the attire worn by university students in Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez. In 2017, Sandeman was announced as the world's most awarded Port house by the most significant international competitions: Decanter World Wine Awards (DWWA), International Wine Challenge (IWC) and International Wine & Spirit Competition (IWSC).

1. White Port
2. Founders Reserve Ruby Port
3. Imperial Reserve Tawny Port
4. 2013 Late Bottled Vintage Port
5. 1999 Vau Vintage Port



Sandeman

Table

16

PORT

Producer contact details:

Pedro Matos

Contact email: pedro.matos@sogrape.pt

Contact telephone: +351 227 838 104

Address:

Sandeman Porto & Offley Porto

Sogrape Vinhos,

Rua 5 de Outubro,

4527, 4430-809 Avintes,

Portugal

Contact in the UK:

Chris Appleby

Contact email: chris.appleby@libertywines.co.uk

Contact telephone: 020 7720 5350

Address:

Liberty Wines

6 Timbermill Way,

London, SW4 6LY

6. Sandeman 2000 Anniversary Collection Vintage Port

7. 2015 Quinta do Seixo Vintage Port

8. 2016 Classic Vintage Port

9. 10 Year Old Tawny Port

10. 20 Year Old Tawny Port

11. 30 Year Old Tawny Port

12. 40 Year Old Tawny Port



Offley Port

Table

17

PORT

Producer contact details:

Pedro Matos

Contact email: pedro.matos@sogrape.pt

Contact telephone: +351 227 838 104

Address:

Sandeman Porto & Offley Porto

Sogrape Vinhos,

Rua 5 de Outbro,

4527, 4430-809 Avintes,

Portugal

Contact in the UK:

Chris Appleby

Contact email: chris.appleby@libertywines.co.uk

Contact telephone: 020 7720 5350

Address:

Liberty Wines

6 Timbermill Way,

London, SW4 6LY

Founded in London in 1737 by William Offley, initially as wine merchants, Offley was soon exporting wines and later began to produce its own Port Wine. A decisive moment in its development was the arrival of Joseph James Forrester as partner in the company in the 1830's – a charismatic man who would later be known as the Baron Forrester and who played a key role in expanding Offley and the Port Wine industry in the Nineteenth Century. Spending his entire adult life in Portugal he was devoted to the Douro and Port wine. In addition to contributing to the growth of Port wine's international trade links, Forrester was the first to chart the Douro River and Valley, an accomplishment that earned him recognition from and entry into various European Geography and Art societies.

1. White Port
2. Tawny Port
3. Rosé Port
4. Ruby Port
5. Forrester Reserve Ruby Port



Offley Port

Table

17

PORT

Producer contact details:

Pedro Matos

Contact email: pedro.matos@sogrape.pt

Contact telephone: +351 227 838 104

Address:

Sandeman Porto & Offley Porto

Sogrape Vinhos,

Rua 5 de Outubro,

4527, 4430-809 Avintes,

Portugal

Contact in the UK:

Chris Appleby

Contact email: chris.appleby@libertywines.co.uk

Contact telephone: 020 7720 5350

Address:

Liberty Wines

6 Timbermill Way,

London, SW4 6LY

6. 2012 Late Bottled Vintage Port

7. 2016 Classic Vintage Port

8. 1999 Colheita Tawny Port

9. 10 Year Old Tawny Port

10. 20 Year Old Tawny Port

11. 30 Year Old Tawny Port

Producer contact details:

Messias

Contact email: mail@cavesmessias.pt

Contact telephone: +351 231 200 970

Address:

Av. Comendador Messias Baptista 56,
3050-361 Mealhada, Portugal

Caves Messias is an historic family owned producer renowned for their colheita and vintage ports. Founded in 1926 by Messias Baptista, the company has remained a family owned business up to the present day. The most famous estate is Quinta do Cachão which has its slopes adjacent to the River Douro, in the sub-region of Cima Corgo. The vineyard was first planted in 1845 by the Barão do Seixo and later acquired by the family of Afonso Cabral, who in turn sold it to the Messias family. In order to increase production capacity, in 1958 Messias acquired the adjoining property, Quinta do Rei, then belonging to Gonzales Byass.

1. LBV 2013
2. Vintage 2009
3. 10 Year Old
4. 30 Year Old
5. Colheita 1995
6. Colheita 1966

Quevedo Porto Quevedo

Table

18b

PORT

Producer contact details:

Oscar Quevedo

Contact email: Oscar@quevedoportwine.com

Contact telephone: +351 964 494 115

Address:

Vinoquel – Vinhos Oscar Quevedo, Lda.

Quinta Senhora do Rosário,

5130-326 São João da Pesqueira

Portugal

Quevedo is a family owned Port and Douro winegrower with members of the fourth and fifth generation actively involved in the business which is based in the north of Portugal. The winery owns and harvests a total of 120 hectares of vines including some of the most desirable vineyard estates across the region. Claudia Quevedo, the wine maker, makes the wines from the vineyards located next to the Douro River. The main estates of the family are Quinta Vale d'Agodinho in Ferradosa, one of the best locations for Port production and Quinta da Trovisca, a remarkable vineyard located in the fresh and sunny foothills of S. João da Pesqueira.

1. Organic Reserve Ruby
2. Late Bottled Vintage 2013
3. Crusted – bottled 2012
4. Vintage 2015
5. Vintage 2016
6. 30 Year Old White Port



Barros

Table 19a PORT

Producer contact details:

João Belo
Contact email: joao.belo@sogevinus.com
Contact telephone: +351 915 848 272
Barros Port
Produced & bottled by:
Sogevinus Fine Wines
Av. Diogo Leite, 344
4400-111 Vila Nova de Gaia
Portugal

UK Importer:

Hallgarten & Novum Wines
Evangelia Tevekelidou
Contact email:
evangelia.tevekelidou@hdnwines.co.uk
Contact telephone: +447717777489
www.hdnwines.co.uk

Barros. Portuguese Talent.

Having celebrated the 100th anniversary of trading in 2013, Barros is undoubtedly one of the most prestigious companies producing and trading in Port, with 100% Portuguese DNA.

If you want to discover the surprising new Portuguese way of life, taste Barros.

1. White
2. Late Bottled Vintage 2013
3. 10 Year Old Tawny
4. Colheita 1998
5. Vintage 2016 – “cask sample”



Burmester

Table 19b PORT

Producer contact details:

João Belo

Contact email: joao.belo@sogevinus.com

Contact telephone: 00 351 915 848 272

Burmester Port & Douro wines

Produced & bottled by:

Sogevinus Fine Wines

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

Available in the UK, online only.

Contact email: sales@vintagewineandport.co.uk

www.vintagewineandport.co.uk

Burmester. The seductive Douro.

John Burmester and Henry Nash first started with cereal trading but, in 1750, they moved to Oporto to ship Port to the UK.

The company quickly developed a good reputation and by the late 1800's was considered to be in the first rank of producers.

1. Colheita 1952

2. Vintage 2016 – “cask sample”



Cálem

Table 20a PORT

Producer contact details:

João Belo
Contact email: joao.belo@sogevinus.com
Contact telephone: +351 915 848 272
Cálem Port & Douro wines
Produced & bottled by:
Sogevinus Fine Wines
Av. Diogo Leite, 344
4400-111 Vila Nova de Gaia
Portugal

UK Importer:

Amathus Drinks
Jeremy Lithgow MW
Contact email:
jeremy@amathusdrinks.com
Contact telephone: +447712520481
www.amathusdrinks.com

Cálem. An ambassador of Port.

Established in 1859, Cálem is one of the most popular Port wine houses and the market leader in Portugal.

Cálem has an adventurous spirit, much like the adventures of its history.

1. White & Dry
2. *Colheita* 2002
3. 30 Years Old Tawny
4. Vintage 1985
5. Vintage 2016 – “cask sample”



Kopke

Table
20b
PORT

Producer contact details:

João Belo

Contact email: joao.belo@sogevinus.com

Contact telephone: +351 915 848 272

Kopke Port & Douro wines

Produced & bottled by:

Sogevinus Fine Wines

Av. Diogo Leite, 344

4400-111 Vila Nova de Gaia

Portugal

UK Importer:

Hayward Bros.

Robert Hayward

Contact email: wine@haywardbros.co.uk

Contact telephone: +44 2072370576

www.haywardbros.co.uk

Kopke. The Oldest Port Wine House.

We are crafters of unique moments. Our house was founded in 1638, many years before the establishment of the Douro Demarcated Wine Region.

It's hard to say if it was the Kopke family who shaped the Douro or the Douro that shaped the family and the business.

1. 10 Year Old White
2. 20 Year Old Tawny
3. 30 Year Old White
4. 40 Year Old Tawny
5. White Colheita 2008
6. Colheita 1978
7. Colheita 1958
8. Vintage 2016 "cask sample"



Niepoort

Table

21

PORT

Producer contact details:

Susana Ferraz

Contact email: susana.ferraz@niepoort.pt

Contact telephone: +351 934 420 886

Address:

Niepoort (Vinhos) S.A

Rua Cândido dos Reis, 670

4400-071 Vila Nova de Gaia

Portugal

Contact in the UK:

Raymond Reynolds

Contact email: rr@raymondreynolds.co.uk

Contact telephone: + 44 1663 742230

Address:

RAYMOND REYNOLDS LTD

Calico Lane,

Furness Vale,

High Peak, SK23 7SW

Niepoort has been an independent family business since 1842. Through five generations the business has passed successfully from one generation to the next 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 with the sixth generation starting to become involved in the business. Niepoort's mission is to maintain its position as a "niche player", continuing to produce distinctive Ports and wines, combining centuries-old traditions with innovation.

1. Dry White Rabbit
2. Ruby Dum
3. LBV 2013
4. Crusted Port (Bottled 2014)
5. Bioma Crusted (Bottled 2014)

Niepoort

Niepoort

Table
21
PORT

Producer contact details:

Susana Ferraz

Contact email: susana.ferraz@niepoort.pt

Contact telephone: +351 934 420 886

Address:

Niepoort (Vinhos) S.A

Rua Cândido dos Reis, 670

4400-071 Vila Nova de Gaia

Portugal

Contact in the UK:

Raymond Reynolds

Contact email: rr@raymondreynolds.co.uk

Contact telephone: + 44 1663 742230

Address:

RAYMOND REYNOLDS LTD

Calico Lane,

Furness Vale,

High Peak, SK23 7SW

6. Vintage 2000

7. Tawny Dee

8. The Senior Tawny

9. 10 Years Old Tawny

10. 20 Years Old Tawny

11. 30 Years Old Tawny

12. Colheita 2004



Feuerheerd

Table C6a PORT

Producer contact details:

Feuerheerd

Contact email: fvz@vinkowines.com

Contact telephone: +351 22 377 33 30

Address:

Head Office and Cellars
Barão de Vilar, Vinhos SA
Rua Cândido dos Reis, 575
4400-07775 V.N.Gaia, Portugal

Contact in the UK:

Andre Neves

Contact email: andre.neves@ehrmanns.co.uk

Contact telephone: 020 3227 0723

Address:

Ehrmanns,
Unit 23, The Ivories
6/18 Northampton Street,
London N1 2HY

Feuerheerd was founded in 1815 by the German trader Dietrich Matthias Feuerheerd who established business in Oporto. In 1926 the company was sold to the Barros family and in 2007 to Quinta D. Matilde – Vinhos, Lda which is owned by some members of the Barros family. Feuerheerd became famous over the years for the quality of its wines, especially some of its Vintage Port. The brand was recently acquired by Barão de Vilar – Vinhos SA, giving birth to a new partnership between the Van Zeller and Barros families, determined to revive the long tradition of quality of Feuerheerd's wines.

1. Late Bottled Vintage 2013
2. Vintage 2015
3. Vintage 2000
4. 10 Years Old Tawny
5. 20 Years Old Tawny
6. Colheita 1999
7. Colheita 1982
8. Colheita 1977



The Fladgate Partnership

Table
C7
PORT

Producer contact details:

Amanda Lloyd

Email: amanda.lloyd@qavb.com

Phone: 00 351 937 325 658

Address:

The Fladgate Partnership
PO Box 1311, EC Santa Marinha,
4401-501 Vila Nova de Gaia,
Portugal

Contact in the UK:

Claire Scott-Gall

Contact email: claire@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address:

Mentzendorff & Co
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

This long established family run group comprises some of the most distinguished Port houses, including the historic firms of Taylor's, Fonseca and Croft. All three are renowned for their Vintage Ports and Taylor's is also the leading producer of Aged Tawnies. This year Taylor's released 1968, the fifth in a series of Single Harvest Ports aged in oak casks.

Fonseca produces one of the most individual range of Ports, including its unique Guimaraens Vintage Port, an unfiltered LBV and the first ever Organic Port, Terra Prima, in addition to its popular reserve blend, Bin no.27.

Croft is one of the most distinguished of all Port houses – founded in 1588 it is the oldest firm still active today as a Port wine producer but is also at the forefront of innovation – having created the first rosé Port – Croft Pink.

1. Taylor's Chip Dry NV
2. Taylor's LBV 2013
3. Taylor's Historical Collection Reserve Tawny
4. Taylor's 10 Year Old Tawny
5. Taylor's 20 Year Old Tawny



The Fladgate Partnership

Table
C7
PORT

Producer contact details:

Amanda Lloyd

Email: amanda.lloyd@qavb.com

Phone: 00 351 937 325 658

Address:

The Fladgate Partnership
PO Box 1311, EC Santa Marinha,
4401-501 Vila Nova de Gaia,
Portugal

Contact in the UK:

Claire Scott-Gall

Contact email: claire@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address:

Mentzendorff & Co
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

-
6. Taylor's 40 Year Old Tawny
 7. Taylor's Single Harvest Tawny 1968
 8. Taylor's Quinta de Terra Feita 2001
 9. Taylor's Quinta de Vargellas 2004
 10. Taylor's Vintage 1985
 11. Fonseca Siroco
 12. Fonseca Bin 27
 13. Fonseca Terra Prima
 14. Fonseca Unfiltered LBV 2011
 15. Fonseca 10 Year Old Tawny



The Fladgate Partnership

Table

C7

PORT

Producer contact details:

Amanda Lloyd

Email: amanda.lloyd@qavb.com

Phone: 00 351 937 325 658

Address:

The Fladgate Partnership
PO Box 1311, EC Santa Marinha,
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Contact in the UK:

Claire Scott-Gall

Contact email: claire@mentzendorff.co.uk

Contact telephone: 0207 840 3600

Address:

Mentzendorff & Co
Woolyard,
52 Bermondsey Street,
London, SE1 3UD

16.Fonseca 20 Year Old Tawny

17.Fonseca Quinta do Panascal 1999

18.Fonseca Guimaraens 1998

19.Fonseca Vintage 1985

20.Croft Pink NV

21.Croft 430th Anniversary Limited Edition Reserve Ruby

22.Croft LBV 2013

23.Croft Quinta da Roeda 2002

24.Croft Vintage 1994

Quinta do Noval

Table

C8

PORT

Producer contact details

Contact email: noval@quintadonoval.com

Contact telephone: 00 351 223 770 270

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Quinta do Noval
Av. Diogo Leite 256
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Contact in the UK: Ben Wyse

Contact email: info@gonzalezbyassuk.com

Contact telephone: 01707 274790

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Gonzalez Byass UK
The Hyde, Woodcock Hill,
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St Albans.
Herts AL4 9HJ

Quinta do Noval lies in the Douro valley in Northern Portugal where it has produced great port since 1715. The 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.

1. Noval Extra Dry White
2. Noval Black
3. Quinta do Noval Late Bottled Vintage Unfiltered 2012
4. Quinta do Noval Vintage Port 2015
5. Noval 10 Year Old Tawny Port
6. Noval 20 Year Old Tawny Port
7. Noval 40 Year Old Tawny Port
8. Quinta do Noval Colheita 2003



Bacalhôa

Table

C6b

SETÚBAL

Producer contact details:

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Contact in the UK:

Andre Neves

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Contact telephone: 020 3227 0723

Address:

Ehrmanns,

Unit 23, The Ivories

6/18 Northampton Street,

London N1 2HY

Bacalhôa is our longest serving supplier, and after 30 years of partnership we still find ourselves bowled over by the quality of their wines. Awarded by a string of international competitions, their range of wines from both Alentejo and Setúbal offer unbeatable value for money.

1. Moscatel de Setúbal Colheita 2015

2. Moscatel de Setúbal Reserva 2002



SOCIEDADE
VINÍCOLA DE
PALMELA, S.A.

SIVIPA

Table

22

SETÚBAL

Producer contact details:

Filipe Cardoso

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Address:

Sivipa SA and Quinta do Piloto

EN 379,

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Contact in the UK:

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Contact telephone: 01663 742230

Address:

Raymond Reynolds Ltd,

Calico Lane,

Furness Vale

High Peak, SK23 7SW

Sivipa – Sociedade Vinícola de Palmela S.A. was established in 1964 by a group of winegrowers that joined together with the aim of bottling the wines from their productions and placing them on the market.

In the 1990s one of the families with greater tradition in the production of wines in the Palmela region, the Cardoso family, joined the company. Through their 400 hectares of vineyards and production volume of around two million litres per year, they were able to provide greater homogeneity to the wines. At this point the company started focusing on certified and greater quality wines. Currently, Sivipa is a renowned society in the production of wines, including Moscatel.

1. Moscatel de Setúbal 2017
2. Moscatel Roxo 2011
3. Moscatel Setúbal 10 anos Superior
4. Moscatel Roxo 10 anos Superior
5. Moscatel Setúbal 1996
6. Quinta do Piloto Moscatel de Setúbal Superior 2011
7. Quinta do Piloto Moscatel Roxo Superior 2011

MASTER CLASSES



The Golden Age of Taylor's Tawny

11am Hoare Memorial Hall

Adrian Bridge (CEO of the Fladgate Partnership) will give an introductory talk about the production of port in the Douro region and the effect climate has on the wines that are made. He will follow this with a tutored tasting of Taylor's tawnies comparing and contrasting Aged Tawnies and Single Harvest Tawnies.

Colheita Madeira Tutored Tasting

12 noon Bishop Partridge Hall

The wines of Madeira have been made and exported for almost 600 years, but the wines with the designation “Colheita” have been marketed for just 20. Colheita Madeira are a top quality and versatile expression of this thrilling volcanic terroir. They are produced from a single vintage, but undergo shorter ageing than the minimum 20 years required for super-premium ‘Frasqueira’ (reserve vintage) Madeira. The regulations require a minimum of 5 years in wooden barrels. In practice, most Colheita are bottled after 10-20 years.

Colheitas Madeira combines complexity and approachability. The style allows producers to release top quality wines to market slightly earlier than the Frasqueiras, and to show an alluring and younger face of Madeira’s most prized canteiros.

Led by Sarah Abbott MW, this tutored tasting includes a fascinating range of vintages, grape varieties, wine styles and sweetness, and producers.

1. 2005 Tinta Negra, Borges
2. 2002 Sercial, Blandy’s
3. 2000 Boal, Henriques & Henriques
4. 1997 Malvasia, Justino’s
5. 1996 Tinta Negra, Barbeito
6. 1994 Verdelho, Oliveiras



Dawn of a New Vintage

1pm Hoare Memorial Hall

Dirk Niepoort will present a masterclass on the art of blending a new vintage port. Blending a vintage port is the wine world's equivalent to composing a harmonious symphony.

Starting with 8 different component wines, Dirk will lead the masterclass through the blending process to compare the result with the final blends of the Niepoort and Niepoort Bioma 2017 wines, which will be submitted to the IVDP for approval in 2019.

1. Component 1
2. Component 2
3. Component 3
4. Component 4
5. Component 5
6. Component 6
7. Component 7
8. Component 8
9. Niepoort 2017 vintage port cask sample
10. Niepoort Bioma 2017 vintage port cask sample

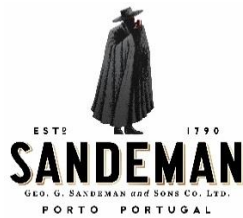


Barbeito, new challenges and projects: a view from 1981 to 2017

3pm Bishop Partridge Hall

Barbeito invite you to enjoy a tutored tasting demonstrating the evolution of their wines by comparing pairs of three grape varieties of the most recent vintage against an older example of the same variety. And to showcase the best of their wines, Barbeito are including three of their frasqueira Madeira.

1. Tinta Negra 2017 (sample)
2. Tinta Negra 20 Years Old – Ribeiro Real – Medium Sweet
3. Sercial 2017 (sample)
4. Sercial 1988 – MEF – Frasqueira
5. Bastardo 2016 (sample)
6. Avô Mário - Bastardo 50 Years Old - Medium Sweet
7. Verdelho 1981 – Ribeiro Real – Frasqueira
8. Boal 1995 – Frasqueira



Sandeman vintage Port presented by George Sandeman and Luís Sottomayor

4pm Hoare Memorial Hall

Featuring a specially selected vertical tasting of some of the finest vintages from the Sandeman Cellar, George and Luís will take you through each vintage and their evolution and how they have helped inform the winemaking choices of the latest release.

1. Vintage 1963
2. Vintage 1968
3. Vintage 1977
4. Vintage 2000
5. Vintage 2003
6. Vintage 2007
7. Vintage 2011
8. Vintage 2016