



## Reviews & Accolades

### **20 YEAR OLD**

#### INTERNATIONAL WINE CHALLENGE

May 2018

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Silver Medal & 92 Points

Fresh almond and apricot marmalade. Hint of sweet, smokey vanilla. Lovely flow of flavour.

#### INTERNATIONAL WINE CHALLENGE

2016

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Silver Medal

High toned and energetic with sweet spice, ginger and dried apricot.

#### DECANTER MAGAZINE

May 2013

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17.5 / 20 Points

Pale to mid-deep tawny/mahogany colour. A rather 'silent' nose compared to some in this tasting but obviously well developed. Thick-cut traditional marmalade character, rich and spicy mid-palate yet made in a dryish house style with gentle spicy length. Rich, complex and very satisfying.

#### WINE ENTHUSIAST

March 2008

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91 Points

Soft in texture yet mouthcoating in its intensity, this is a honeyed, nutty wine filled with dried fruit, toffee and almond butter aromas and flavors. Like all tawnies, it won't improve with bottle age, so drink this while your young vintage Ports hog the cellar space.