



## Manchester Evening News

### ***“WINE WITH ANDY CRONSHAW”***

Torres, Fransola Sauvignon Blanc 2017 – ‘This stunning wine has all the characteristics that make it perfect for the festive season and it would be a great wine for the Christmas dinner table. It’s that oak influence that brings the festive cheer with notes of buttery ginger biscuits and vanilla shaping the passionfruit.’

*Andy Cronshaw – 1st November 2019*



## ***"MATTHEW JUKES' WINE LIST"***

Yalumba, Galway Vintage Shiraz 2017 – 'It's bonkers that a wine of this pedigree is only nine pounds a bottle, so I urge you to buy some. Packed with fruit and made by one of Australia's most famous wine dynasties, this is stunning with the Minty Lamb Steaks.'

*Matthew Jukes - 1st November 2019*





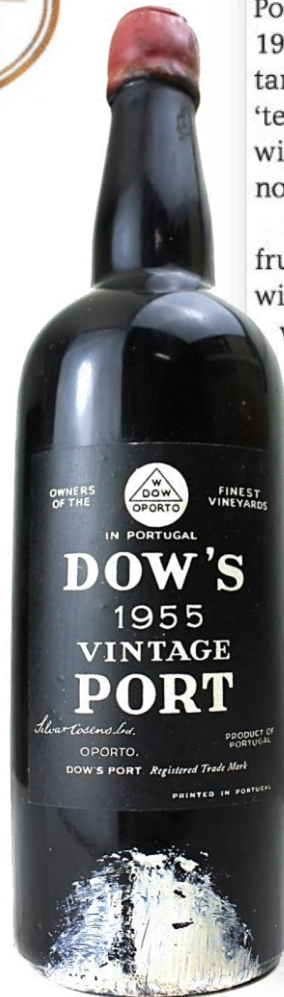
**Daily Mail**

## ***“MATTHEW JUKES’ WINE LIST”***

Yalumba, The Y Series Viognier 2018 – ‘Yalumba isn’t only world-famous for its shiraz wines – I’m certain it makes the finest viogniers outside the northern Rhône too. With its floral, peachy perfume and juicy, lithe palate, this is a superb match for the Singapore Noodles.’

*Matthew Jukes - 1st November 2019*

## Decanter



Michael Broadbent frequently tasted Dow's Ports between the mid-1960s and 1998. In 1994 he noted that the 1955 had 'a silkily tannic texture' but in later years bottles were 'tending to dry out although very flavoury, with a lingering finish. Vanilla and liquorice noted, then a touch of acidity creeping up.'

In 1990, James Suckling recorded: 'Plenty of fruit and a solid backbone. Brilliant ruby-garnet, with a rich tomato and cassis nose, full-bodied, with tons of fruit flavours, medium tannins and a rich finish.' Nine years later he tasted it again: 'I have always loved this wine. Dark ruby in color, with a brick rim and lovely aromas of cherry, blackberry and flowers. Full-bodied and sweet, with loads of fruit and a long, long finish. Still in a holding pattern.'

Richard Mayson adored the wine in 2008: 'Still very deep in colour, only just browning on the rim; extraordinarily fresh, powerful, tight-knit bitter chocolate aromas, minty fruit; very fine and focused, dry in characteristic Dow style, remarkably fresh, ripe, minty fruit. Absolutely delicious. Just about as good as it gets.' **D**

## Decanter

### ***“PORT VINTAGES: A DECANTER GUIDE”***

Cockburn's, Quinta dos Canais 2010 – ‘From a large crop, those estates with old vines at their core produced some lovely, balanced, fruit-driven wines that are just being released. With a backbone of fragrant Touriga Nacional and Touriga Franca, Cockburn's Quinta dos Canais looks like a good wine for the medium term.’

*Richard Mayson - 1st November 2019*





## Decanter

### ***“PORT VINTAGES: A DECANTER GUIDE”***

‘2004 was a near-disaster due to untimely rain, but swung to success with a fine harvest that produced balanced, well-structured wines perfect for drinking now. Warre’s Quinta da Cavadinha 2004 is well defined with plum and black cherry fruit supported by firm tannins.’

*Richard Mayson - 1st November 2019*



## Decanter

### ***“PORT VINTAGES: A DECANTER GUIDE”***

‘Dow’s, Graham’s and Warre’s all performed well in 1983, as well as three years earlier in 1980. These wines would be my selection for drinking this Christmas.’

‘Dow’s and Graham’s 1970 both worthy of being ranked alongside the 20th-century greats.’

*Richard Mayson - 1st November 2019*





kentishtowner

***“A TASTE OF PORTO: WEEKLY POP-UP AT DARTMOUTH ARMS, NW5”***

Symington Family Estates, Quinta da Fonte Souto Florão Branco 2018 – ‘The young, crisp white cleanses our palate with notes of lime.’

Laura Evans – 5th November 2019







kentishtowner

***“A TASTE OF PORTO: WEEKLY POP-UP AT DARTMOUTH ARMS, NW5”***

Symington Family Estates, Quinta Do Ataíde 2016– ‘The full-bodied red is packed with blackberry, plum and cherry – and proves our fave of the evening.’

*Laura Evans – 5th November 2019*

## Manchester Evening News

### ***“WINE WITH ANDY CRONSHAW”***

Guigal, Côtes du Rhône Blanc 2017 – ‘Viognier crops up once more here in wine where it is dominant (65 percent) when you might expect more Grenache Blanc or Roussanne. Suits me, as this is one of favourite Rhone whites available at this sort of price. For your money you can expect a wine with tremendous elegance and depth. Again a cracking match for fish pie, scallops or roast chicken.’

*Andy Cronshaw – 8th November 2019*





## DAILY EXPRESS

### ***“WINE O’CLOCK WITHOUT THE PRICE SHOCK”***

Oxford Landing, Sauvignon Blanc – ‘Australian wines generally provide terrific value for money and this delicious sauvignon blanc from Oxford Landing, grown in the rich red soil on the banks of the Murray River, is no exception. Zesty aromas of passion fruit and mango make this an ideal wine to accompany South East Asian cuisine.’

*Matt Nixson – 9th November 2019*



## INDEPENDENT

### ***“THE BIG CHILLED”***

Hugel, Gewurztraminer Classic 2015 – ‘From one of the region’s most reliable producers, is full of warming spice notes of cardamon and turmeric, lychees and rose petal aromas; thrillingly complex and equally at home with river fish like trout or salmon, pork and game, as well as Asian dishes.’

*Terry Kirby – 9th November 2019*





  
**THE SUNDAY TIMES**

***“WINE REVIEW: THE BEST WHITES FOR WHEN YOU DON’T WANT CHARDONNAY”***

Guigal, Côtes du Rhône Blanc 2017 – ‘This viognier-dominant blend from the Guigal winery in the Rhône Valley has all the easy charm of chardonnay. Clean and dry, with flavoursome notes of apple, spice, pear and honey — a great bottle for the fridge.’

*Will Lyons – 10th November 2019*





## "TASTY TIPPLE"

Graham's, 10 year old Tawny Port – 'Find your new favourite accompaniment to some of your sweet treats with this 10 years old Tawny Port. Rich with nutty aromas and hints of fig, its mature flavour is perfect for sipping alongside a tasty box of salted caramels.'

10th November 2019





## Decanter

### ***"MY TOP 40: PIEDMONT REDS BEYOND NEBBIOLO"***

Renato Ratti, Barbera d'Alba 2017 – 'Lush oaky black-cherry nose, splendid fruit and no cooked character. Rich, juicy, full-bodied, succulent with good depth. Has appealing spiciness, and the oak adds nuance rather than deforming the wine. Harmonious.'

*Stephen Brook – 10th November 2019*

**93 / 100**

## Decanter

### *“CHABLIS 2018”*

William Fèvre, Grand Cru Les Preuses – ‘Showing the delicate touch of one of the very best winemakers in Chablis, this is a saline, focused, structured Preuses that has plenty of grip and acidity, sappy, bone-dry flavours and remarkable length. The Grands Crus Les Clos and Bougros, Côte de Bouguerots both scored 96 and Valmur 95.’

*Tim Atkin – 10th November 2019*



97 / 100

96 / 100

96 / 100

95 / 100

## Decanter

### ***“CHABLIS 2018”***

William Fèvre, Premier Cru Vaulorent – ‘Subtly wooded, with mouth watering salinity, it shows the dry extract and concentration that are features of the vintage, complemented by creamy, pillowy lees. The Premiere Cru Les Lys also scored 95.’

*Tim Atkin – 10th November 2019*







SLOAN! magazine

***“TASTY TIPPLES”***

Graham's, 10 year old Tawny Port – ‘Rich with nuts and figs. Its mature flavours match perfectly with sweet desserts, especially dark chocolate with ginger or orange notes. Works well as an after dinner wine or even as an aperitif.’

11th November 2019



## Decanter

### ***“SEASONAL TREAT: MAYSON’S TOP PORTS TO DRINK SOON”***

Graham’s, 1983– ‘Still quite tight-knit on the nose, mid-weight with gentle, rather lovely cherry fruit and a spicy vestige on the firm tannins that were the hallmark of the 1983 vintage at the outset. Holding together well, 10-20 years ahead of it.’

*Richard Mayson - 11th November 2019*

**94 / 100**





## Decanter

### ***“SEASONAL TREAT: MAYSON’S TOP PORTS TO DRINK SOON”***

Graham’s, Quinta dos Malvedos 2005– ‘From Graham’s flagship estate, this is deep yet refined on the nose with a touch of floral fruit emerging. Sweet, ripe and broad, black cherry fruit, very pure and well defined with dark chocolate and a liquorice richness on the finish. Just at the start of a 15-20 year drinking plateau, and something of a bargain.’

*Richard Mayson - 11th November 2019*

**92 / 100**

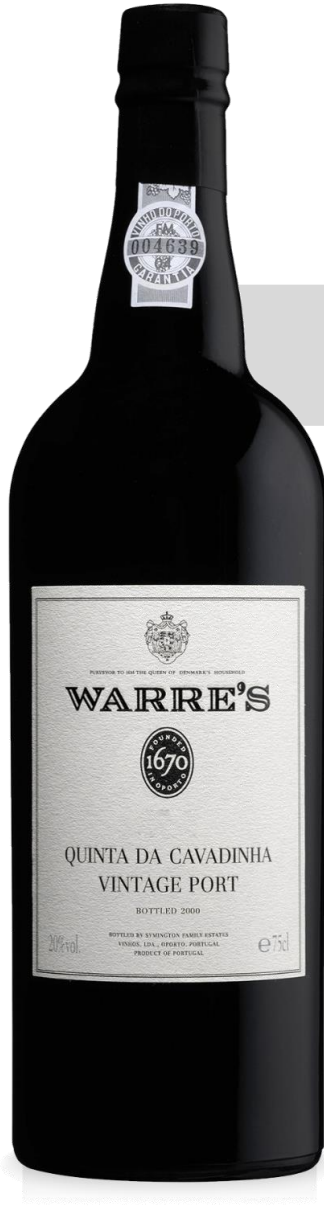
## The Herald

### “WINE”

Graham's, 10 year old Tawny Port – ‘This is a great example of a well-made tawny port. The time in cask lightens the wine, and the ten year old specifically suits the slightly sweeter notes typical of the house. This is delicious with chocolate cake.’

*Pete Stewart - 11th November 2019*





## The Herald

### ***“WINE PETE STEWART”***

Warre's, Quinta da Cavadinha Vintage Port – ‘This is a real treat, and especially at that price. Grab a bottle or two before they disappear.’

*Pete Stewart - 11th November 2019*

## ROTHERHAM Advertiser

### ***“FOOD & DRINK: MADEIRA WINES”***

Blandy's, Duke of Clarence – ‘It smells of honey, toffee, and roasted almonds. Rich flavours of raisins, salted caramel, and exotic spices float on a sweet, soft textured palate that ends with a refreshing lick of acidity. Delicious with fruit, soft cheese, cakes and chocolate. If you don't finish the bottle, simply pop the stopper back in and save it for the next dessert or cheese plate.’

*David Clay - 11th November 2019*







## ROTHERHAM Advertiser

### ***“FOOD & DRINK: MADEIRA WINES”***

Blandy's, 5 year old Reserva – ‘Good value. A blend of Bual and Malmsey with a lovely nose of dried fruit, spice and toffee.’

*David Clay - 11th November 2019*

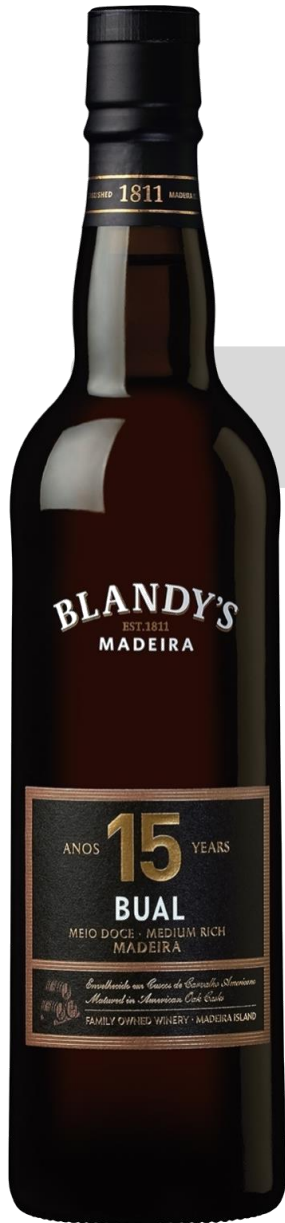
## ROTHERHAM Advertiser

### ***“FOOD & DRINK: MADEIRA WINES”***

Blandy's Verdelho 10 years old – ‘Medium dry, nice acidity, mellow caramel and coffee.’

*David Clay - 11th November 2019*





## ROTHERHAM Advertiser

### ***“FOOD & DRINK: MADEIRA WINES”***

Blandy's 15 year old Bual – ‘Dried fruits, wood, vanilla. Great with the cheeseboard.’

*David Clay - 11th November 2019*

**JAMES SUCKLING.COM** 

***“TEDESCHI AMARONE DELLA VALPOLICELLA CLASSICO CAPITEL MONTE OLMI  
RISERVA 2013”***

‘There’s a surprisingly herbal note to this, reminiscent of peppercorns and bell pepper, but that only adds to the impression of dark cherries, dark plums and elderberry compote. Hints of vanilla and cloves. Round and very mouth-filling on the palate with a plethora of menthol, asphalt and tar, coating every extremity of the mouth. The finish has an ever-so-slight, sweet impression, but there’s firmness aplenty.’

*James Suckling - 11th November 2019*

**94 / 100**





**JAMESSUCKLING.COM** 

***“TEDESCHI MARNE 180 AMARONE DELLA VALPOLICELLA 2016”***

‘The flashy dark fruit here is impressive and captivates while running through various shades of dark licorice, dark cherries and dark plums. Hints of tee-tree and eucalyptus oil. Full-bodied and plush, yet tightly woven and rather savory. This is a delicious Amarone with a powerful, chewy backbone of tannins.’

*James Suckling - 11th November 2019*

**94 / 100**



**JAMESSUCKLING.COM** 

***“TEDESCHI MARNE 180 AMARONE DELLA VALPOLICELLA 2015”***

‘Lots of pretty herbal and foresty undertones come to the fore on the nose, ranging from cumin to aniseed and truffles. Dark cherries and brambleberries abound. Plush and chewy, this full-bodied red delivers soft, juicy tannins against a backdrop of ostentatious dark fruit.’

*James Suckling - 11th November 2019*

**92 / 100**





**JAMESSUCKLING.COM** 

***“TEVESCHI VALPOLICELLA CLASSICO SUPERIORE LA FABRISERIA 2016”***

‘Dark cherries overwhelm at first; this will need time in a decanter to open up. A whole herb garden then appears, including dried peppermint, cumin, parsley and chives. Full-bodied and very juicy on the palate with chunky tannins and spice undertones throughout.’

*James Suckling - 11th November 2019*

**92 / 100**

**JAMESSUCKLING.COM** 

***“TEDESCHI VALPOLICELLA SUPERIORE MATERNIGO 2016”***

‘Intensely spicy, peperoncino note here, as well as roasted pine needles. Yet, they do eventually give way to fresh brambleberries and elderberries. However, the alcohol is noticeably elevated, and the fruit still seems a bit haughty, in all its lofty ripeness and perceived splendor.’

*James Suckling - 11th November 2019*

**89 / 100**





**JAMES SUCKLING.COM** 

***“TEDESCHI VALPOLICELLA SUPERIORE CAPITEL NICALÒ 2017”***

‘Quite a lightly fragranced red with fresh herbs and faint cherries. Light to medium body, fine and easy-going tannins and a fruity finish.’

*James Suckling - 11th November 2019*

**90 / 100**

## THE BUYER

### ***“WHY JD PRETORIUS MADE WARWICK TRILOGY 2016 CAB FRANC DOMINANT”***

Warwick, Trilogy 2016 – ‘Stunning wine with a brightness and light-footedness that should appeal to the on-trade when it is released early next year.’

‘Seductive red fruit, vibrant acidity and beautifully-integrated powdery tannins form its backbone, with freshness and a very long finish a feature. As Greg Sherwood, the South African MW in charge of South Kensington merchant Handford Wines put it, “it has the weightless, airy concentration, yet at the same time intensity, that you get on very expensive fine wine from California”.’

*Geoffrey Dean - 12th November 2019*





## Waitrose

***“IT ALL STARTS WITH AN APÉRITIF...”***

Barbadillo, Solear Manzanilla – ‘A fridge-door essential, this tapas wine is an unbeatable apéritif. Aged for six years in historic cellars overlooking the Atlantic, its dry, lively and complex character makes it the fuss-free accompaniment to salty snacks, olives, nuts and seafood.’

*Pierpaolo Petrassi - 13th November 2019*



## Waitrose

***“IT ALL STARTS WITH AN APÉRITIF...”***

Guigal, Côtes du Rhône 2016 – ‘A high proportion of Syrah grapes ensures this red is rich and full-bodied. Ageing for 18 months in oak barrels results in a wine of unusual complexity and a substantial palate. It works beautifully with red meat, game and cheese.’

*Xenia Irwin- 13th November 2019*





## Waitrose

***“IT ALL STARTS WITH AN APÉRITIF...”***

Guigal, Côte-Rôtie Brune et Blonde 2015 – ‘Marcel Guigal called 2015 the vintage of a lifetime for the northern Rhône. Rich and elegant, it’s a great choice for red meat.’

*Xenia Irwin - 13th November 2019*

## Waitrose

***“AND FINALLY... HELP THE CHRISTMAS PUDDING GO DOWN WITH SOMETHING RICH AND WARMING”***

Torres, Floralis Moscatel Oro – ‘One of the Mediterranean’s most characteristic dessert wines, this is made using grapes from a classic Spanish vine. With its unmistakable floral perfume, it’s great with desserts and cheeses.’

13th November 2019





## Waitrose

***“AND FINALLY... HELP THE CHRISTMAS PUDDING GO DOWN WITH SOMETHING RICH AND WARMING”***

Torres, Celeste Crianza – ‘Made at 895 meters above sea level by one of Spain’s most respected winemakers, this fine Tempranillo delivers aromas of ripe black fruit with roasted coffee and dried-fruit notes.’

*Louise Witchell - 13th November 2019*

## Waitrose

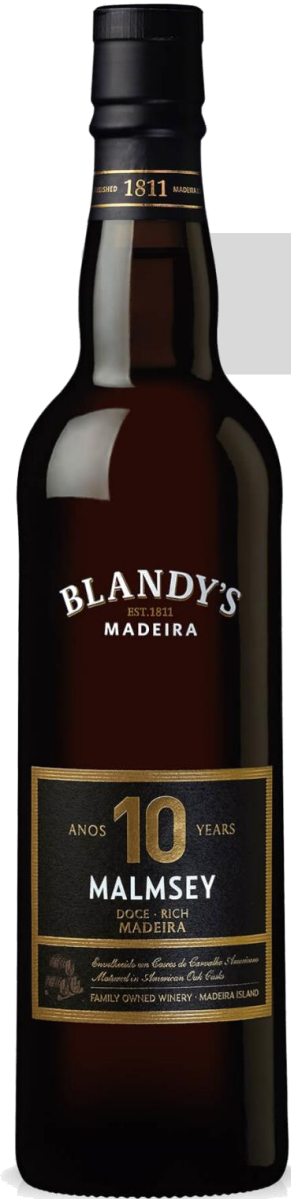
### ***“TIME TO FALL BACK IN LOVE WITH SHERRY”***

Barbadillo, Solear Manzanilla – ‘A very fine, salty breeze of a dry sherry, pale in colour and best drunk chilled, straight from the fridge.’

*13th November 2019*







## Waitrose

### ***“FOOD & WINE PAIRING”***

Blandy's, 10 year old Malmsey – ‘Even Malmsey, the richest and sweetest of traditional Madeiras, has a tang that stops it from being cloying and makes it a match for the denseness and sweetness of plum pudding.’

*13th November 2019*

## Waitrose

### ***“FOOD & WINE PAIRING”***

Yalumba, Organic Shiraz 2017 – ‘The black-cherry fruit streaked with spice and chocolate will take most main courses in its stride, including stuffing, sauces and a vegetarian spread.’

*13th November 2019*





## SCOTTISH FIELD

### ***“PUTTING UP YOUR DUKES FOR AUSTRALIAN WINE”***

Yalumba, Samuel’s Collection Bush Vine Grenache 2018 – ‘An old reliable choice, delivering light strawberry aromas on the nose but then packing a punch on the palate, with concentrated spun sugar, raspberry jam and fresh raspberry flavours and a rounded feeling in the mouth.’

*Peter Ranscombe, Matthew Jukes - 14th November 2019*

## SCOTTISH FIELD

### ***“PUTTING UP YOUR DUKES FOR AUSTRALIAN WINE”***

Jansz, Premium Rosé – ‘Crisp acidity cutting through the oily salmon mousse on the canapes and its mandarin, raspberry and apricot flavours standing up to the fish.’

*Peter Ranscombe, Matthew Jukes - 14th November 2019*



## BIRMINGHAM POST

### **“RAISE A GLASS”**

Guigal, Côtes du Rhône Blanc 2017 – ‘Notes of white peach, pear, a touch of honey and aromas of acacia flowers. Viognier takes centre-stage in this full-bodied blend from the southern Rhône. It’s a delicious wine, happily suited to light Christmas starters, richer foods and Asian-style dishes.’

*Jane Clare - 14th November 2019*





## ***“WINE CLUB”***

Torres, Viña Sol Rosé 2018 – ‘Herb-dusted raspberry and cherry notes make this great to team up with salmon, salads and lightly spiced curries.’

*Christine Austin- 16th November 2019*



## THE FIELD

### ***“PARTY PIECES AND FESTIVE SPIRIT”***

Warre's, Quinta da Cavadinha 2004 – ‘A step up in quality, a single quinta port from a single year that would make a wonderful gift if you could bear to part with it. It's full of dense plum, prune and damson fruit and ready to go once decanted.’

*Jonathan Ray - 16th November 2019*





## THE FIELD

### ***"PARTY PIECES AND FESTIVE SPIRIT"***

Graham's, Blend No5 White Port— 'Brand new and utterly delicious. Drink it chilled on its own or, even better, mix it half and half with tonic, add a slice of lemon and lots of ice and enjoy it as a fortifying porto tónico before lunch.'

*Jonathan Ray - 16th November 2019*

## THE YORKSHIRE POST

### ***“JUST TASTED”***

Hugel, Classic Pinot Noir 2015 – ‘Try a different style of Pinot with this clean, aromatic Alsace version from top producer Hugel. Packed with ripe red cherry fruit, and with a thread of freshness running across the palate, it is light enough to go with fish, but can cope with grilled duck.’

16th November 2019





## Daily Mail

### ***“WINE LIST”***

Guigal, Côtes du Rhône Rouge 2016 – ‘Guigal is a legendary name in the Rhône region, and this dark, swarthy red is an absolute beauty – I’m amazed that this much quality can be secured for such a reasonable price. My advice is to decant this wine – if you do so you’ll find that its aroma and flavour reach epic heights.’

*Matthew Jukes - 16th November 2019*

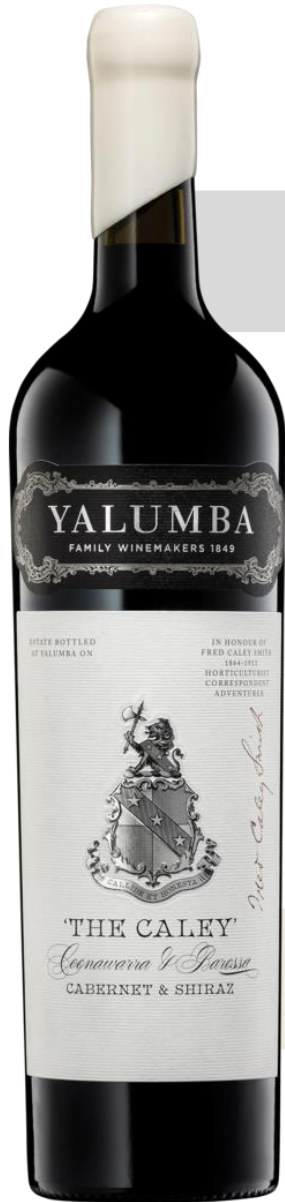
## Decanter

Tyrrell's, Vat 1 Hunter Semillon 2009 – 'An intense nose, still with some kaffir lime and powdery florals, segues into tertiary lime oil, lemon curd and toast notes which predominate on the palate. Bottle age has rounded out the waxy, lanolin palate. Quite generous and forward for Vat 1.'

*Sarah Ahmed- 18th November 2019*

92 / 100





## Decanter

Yalumba, The Caley 2014– ‘Impeccable, fine-grained tannins and scintillating blackcurrant and red cherry fruit, with cedar, black tea and tobacco lift, give line and length. Barossa Shiraz (from two 1970s-planted vineyards in and Eden Valley) augments, with concentrated layers of spiced plum, chocolate and earth.’

*Sarah Ahmed - 18th November 2019*

**96 / 100**



## SAGA

### ***“JOE FATTORINI’S WINES FOR CHRISTMAS 2019”***

Yalumba, Eden Valley Viognier 2017– ‘Was there ever a better winter white than Viognier? The ginger spice, the warm apricot fruit, the white flowers that remind us of summer while complementing heartier winter food. This is the wine that led the renaissance (at least in Australia) and remains the benchmark. Intense, complex and delicious. Serve liberally.’

*Joe Fattorini - 18th November 2019*





**drinks** **INDUSTRY**  
IRELAND

## ***"DON'T PASS THE PORT"***

Cockburn's, Fine Ruby Port – 'A punch-packing ripe fruit-filled Port which makes it the perfect Port for everyday informal occasions. Serve it slightly cool or at room temperature in a generous glass. It pairs perfectly with chesses or chocolate cake.'

18th November 2019

## SAGA

### ***“24 WINES TO CELEBRATE”***

Jansz, Premium Cuvée – ‘Delicate, fine, elegant and layered with citrus flavours. Jansz was a pioneer of sparkling wines in Tasmania and it shows. Consistently brilliant and delicious with spicy dishes.’

*Joe Fattorini - 19th November 2019*





## SAGA

### ***"24 WINES TO CELEBRATE"***

Symington Family Estates, Quinta da Fonte Souto Branco 2017 – 'This gorgeous white brings it all flooding back, but also reminds me how far Portuguese wines have come. Zesty and captivating.'

*Joe Fattorini - 19th November 2019*

## The Telegraph

***“THE BEST CHAMPAGNE AND SPARKLING WINE FOR CHRISTMAS 2019”***

Jansz, Premium Cuveé – ‘If you are tempted to buy ‘budget’ champagne – don’t; look to this instead. With bold base notes of brioche, this exemplary bottle-fermented fizz is, pound for pound, hard to beat.’

*Hamish Anderson – 21st November 2019*







## THE YORKSHIRE POST

### ***“OFF THE SHELF”***

Warwick, Cape Lady Cabernet Sauvignon 2017 – ‘A smooth, supple wine, packed with bramble fruit, spice and herbs. Team with roast meats.’

*23rd November 2019*



## The Telegraph

### **“AGONY UNCLE”**

Torres, Natureo Red and Rosé – ‘Their alcohol-free red is excellent, and the rosé, served properly chilled, is pretty well indistinguishable from a regular glass of vino.’

*Richard Madeley – 23rd November 2019*





## DAILY EXPRESS

### ***“WHAT’S YOUR TIPPLE?”***

Guigal, Côtes du Rhône Rouge 2016 – ‘This is a splendidly consistent Côtes du Rhône from one of the region’s most respected producers. Deep and dark red wine with a nose of black fruits and spice. A good match with sausages, meat, game and cheese.’

*Matt Nixon – 23rd November 2019*

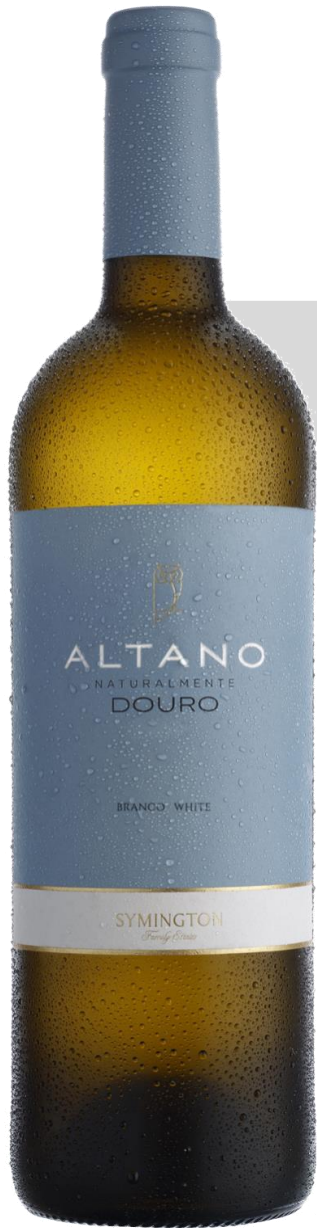
## DB REVIEWS

### ***“CHRISTMAS GIFT GUIDE FOR FOODIES”***

Cockburn's, Special Reserve Port – ‘Cockburn's Special Reserve Port, hailed as one of the most iconic ports of all time, is matured in oak barrels, giving it a full-bodied dry finish. This classic port is the perfect accompaniment to any meal with notes of strawberry and plums. After dinner, you can serve it with aged Stilton cheese or just enjoy a simple but elegant dessert with delicious, dark chocolate. It's the perfect gift for any wine fan.’

*23rd November 2019*





## SUNDAY EXPRESS

***“FOR VALUE-FOR-MONEY, MOREISH WINE LOOK TO PORTUGAL”***

Symington Family Estates, Altano Douro Branco 2018– ‘Pretty and expressive with floral citrus and table grape aromas, this also has a twist of lemon-curd richness. It tastes bright and fruity with crisp lemony flavours and a pithy twist, making for a wine that is absolutely delicious.’

*Jamie Goode – 24th November 2019*

TOM CANNAVAN'S  
**WINE-PAGES.COM**

***“VERGELEGEN, CABERNET SAUVIGNON 2013”***

‘Tightly wound, serious structure, the deep black fruit bound by firm, gripping tannins and decisive acidity. It delivers a rich, concentrated mouthful of bold plummy fruit, with cedar, liquorice and spice adding to the chewy density and gastronomic appeal.’

*Tom Cannavan – 25th November 2019*

**90 / 100**





## The Telegraph

### ***“THE BEST PORT, SHERRY AND SWEET WINES FOR CHRISTMAS 2019”***

Torres, Floralis Moscatel Oro – ‘Appealing golden, mahogany hue. It treads a line between youthful flavours associated with Moscatel such as tangerine and flowers and age, caramel, nuts and coffee. It delivers stunning complexity for the price and is best sipped with strong, hard cheeses or in lieu of pudding.’

*Hamish Anderson – 26th November 2019*

## JOANNA SIMON WINE AND FOOD

### ***“FESTIVE FIZZ 2019: ANYTHING BUT CHAMPAGNE”***

Jansz, Premium Rosé - ‘Another southern hemisphere fizz – pink this time – that can perform the tricky act of satisfying Champagne drinkers and drawing in diehard Prosecco fans. It was my Wine of the week earlier this year.’

*Joanna Simon – 27th November 2019*







SHEFFIELD  
**TELEGRAPH**

***“CHEERS TO MERRY FESTIVE SEASON”***

Torres, Fransola Sauvignon Blanc – ‘What makes it stand out is that the wine is partly fermented in oak barrels, giving it a unusual richness. Recommended with roast turkey.’

*Ellen Beardmore – 28th November 2019*

SHEFFIELD  
**TELEGRAPH**

***“CHEERS TO MERRY FESTIVE SEASON”***

Guigal, Châteauneuf-du-Pape Blanc – ‘Every wine fan dreams of drinking Châteauneuf-du-Pape, and E. Guigal have produced a cracking white. It is intense with perfectly ripe fruit, and seamlessly balanced as well as being very drinkable. It could also make an impressive gift for those difficult to buy for.’

*Ellen Beardmore – 28th November 2019*





SHEFFIELD  
**TELEGRAPH**

***“CHEERS TO MERRY FESTIVE SEASON”***

William Fèvre, Vaillons Premier Cru Domaine – ‘Classic worth splashing out on. Fruity, peachy aroma and taste was delectable.’

*Ellen Beardmore – 28th November 2019*

SHEFFIELD  
**TELEGRAPH**

***“CHEERS TO MERRY FESTIVE SEASON”***

Torres, Nectaria Vendimia Tardía Riesling – ‘This wine from Chile is a golden gem, with delicate aromas of honey, citrue fuits, flowers and spices. Serve very cold.’

*Ellen Beardmore – 28th November 2019*





SHEFFIELD  
**TELEGRAPH**

***“CHEERS TO MERRY FESTIVE SEASON”***

Yalumba, Antique Muscat – ‘Incredibly rich, Christmas pudding in a glass aged for many years.’

*Ellen Beardmore – 28th November 2019*

## SHEFFIELD TELEGRAPH

### ***“CHEERS TO MERRY FESTIVE SEASON”***

Miguel Torres, Estelado Organic Extra Brut– ‘Extra dry and an extra affordable alternative to champagne. It is first class fizz, refreshing and citrusy.’

*Ellen Beardmore – 28th November 2019*





## Mid Sussex Times

### ***“WINE FROM THE COOL PARTS OF AUSTRALIA”***

Jansz, Premium Cuvée – ‘It is fresh and zippy, with citrus and apple notes, combined with nougat flavours. A hit at the Arundel Wine Society Australian Wine Dinner at the Parson’s Table Restaurant.’

*Richard Esling – 28th November 2019*



**BBC**  
**goodfood**

## ***“GRAHAM’S BLEND NO5 WHITE PORT REVIEW”***

Graham’s, Blend No5 White Port – ‘A crisp, contemporary take on white port that, from its presentation to its aromatic flavour, is aimed squarely at the gin drinker. So intensely fruity and floral that it tastes like it has been flavoured like a gin. All in all a very clever, delicious and innovative wine that could likely induct people, who don’t necessarily think of themselves as port drinkers, into the club.’

*Henry Jeffreys – 29th November 2019*





olive

## ***“15 OF THE BEST PORTS”***

Warre's, Vintage Port 1994 – ‘The 1994 vintage is one of the best of the 20th century, and Warre's is one of the best makers. Intense plum and blackcurrant fruit wrapped around layers of black pepper, liquorice, a bit of mellow smoke and so much more besides; it's just coming into its own now, and could be kept somewhere cool for at least 10 more years if you need to wait for a certain occasion.’

*Kate Hawkings – 29th November 2019*

## THE TIMES

### ***“100 BEST WINES FOR CHRISTMAS”***

Graham's, Quinta dos Malvedos Vintage Port 2005 – ‘One of the greatest single-estate ports and, for me, this glorious, eucalyptus, currant and cabbage rose-scented 2005 vintage is a festive table essential.’

*Jane MacQuitty – 30th November 2019*

