



THE  TIMES

“THE BEST LOW-ALCOHOL BEER, WINE AND SPIRITS – THE CRITIC’S FAVOURITES”

Torres, Natureo Red 2017 - ‘Try the spinning-cone produced Natureo trio by Torres. Red wines are the most difficult to pull off, but their tasty 2017 Syrah, fermented and aged in French oak, has sufficient peppery, hibiscus fruit to make going alcohol-free a pleasure rather than a chore.’

Jane Macquitty – 1st October 2019

the drinks business

“NEW PRODUCTS”

Te Mata, Alma Pinot Noir 2018 - ‘Te Mata has released its Alma Pinot Noir, made from a single block of mature vines planted in 1999. The wine was aged in a mixture of new and seasoned French oak barriques for 11 months, and is described as having notes of wild strawberry, black cherry, marzipan and sage, with cinnamon, woodspice and smoke on the palate.’

1st October 2019





port

Graham's Blend No. 5 White Port borrows design cues from gin

industry regulator. Unsurprisingly, the
dy wasn't impressed, but Port can be
with a trademark if it doesn't include
it is on the label. It took Bridge
the European trademark for
for alcohol and selling it
make this transparent
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counts for around

of consumer trends
ing for but are not
at demand." Bridge

says. Fladgate has learned that
innovation, more often than not, has to
come from the way the products are
presented to buyers and consumers.

PRESENTATION TWEAK

That is why this year, Fladgate has
tweaked the presentation of Taylor's Chip
Dry white Port, and revamped the
presentation with a contemporary glass
bottle and label. Bridge says this
new, snazzier bottle is sold
directly to consumers through
retailer Majestic, while the
traditional packaging has been
going through the on-trade.

Portugal's tourism boom has
also helped draw consumers'
attention to whites, tawnies, and
even traditional wines produced
in the Douro that would have
been otherwise overlooked. In
2013, Porto Cruz launched its
own concept bar dedicated to its
fortified wines in Porto, which

not only boasts a rooftop bar selling Port-
based cocktails, but hosts fashion and
foodie events, and tastings, and includes
an interactive museum with virtual-
reality headsets. And last month, Porto



Top drop: white Port and tonic

Cruz opened its new rural hotel in the
Douro Valley, Quinta de Ventozelo.
Fifteen years ago, Porto was simply the
gateway to the Port industry's export
markets, but now, the streets are lined
with hip bars and restaurants, serving
Port in all its guises. Max Graham of Bar
Douro owes much of his success to this.

"We've been very lucky with the
timing," he says. "With the tourism boom
there's been more exposure to the culture
and cuisine, and at Bar Douro we're just
scratching the surface."

Port, he says, has a provenance and
story that consumers around the UK are
familiar with, but adds, "there is an old
fashioned view of how you should enjoy
it. But that's changing."

the drinks business

"JUST THE TONIC"

Graham's, Blend No5 White Port - 'One of the biggest changes was the white Port bottle, much more vibrant than its tawny and ruby siblings, with a striking blue motif, a change of name and a green bottle reminiscent of those that gin is packaged in.'

Edith Hancock – 1st October 2019

THE WINE MERCHANT.

“UNIVERSAL CREDIT”

Graham's, Blend No5 White Port - 'The Symingtons have been releasing a range of stunning Graham's Single Harvest wines, from 1952 to 2003, alongside the houses' revitalised range of tawnies, which includes one of the best and best-value non-aged dated tawnies around in The Tawny Signature Blend.'

'Graham's White Blend No5 with its pastel illustrations of citrus fruit, mint and flowers could very easily be confused for a premium gin bottle (as well as providing a pretty accurate visual description for the briskly enjoyable wine inside).'

David Williams - 1st October 2019



MONOCLE

WINE — GLOBAL

ROLL OUT THE BARRELS

Let's start with some advice: don't drink a light wine with heavy food, a burgundy goes great with roast lamb and make sure your dessert wine is sweeter than the pudding you serve (or your mouth will pucker). Above all, experiment and explore. Here are a few more tips.

By — Kathleen Burk
Illustrations — Xihanation



FOR RICH SPICY PUDDINGS

Dow's 20-year-old tawny port, Portugal

Try with sticky toffee pudding or Christmas cake, with hard and blue cheeses or even by itself. Sublime, sweet and versatile.

MONOCLE

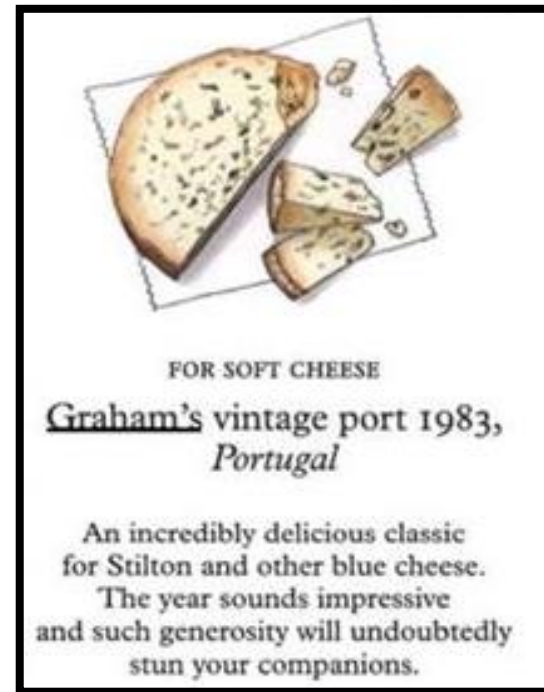


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SPECTATOR
LIFE

“WINES OF THE WEEK: TRY A CHARDONNAY FROM THE WESTERN CAPE”

Warwick, The First Lady Chardonnay 2018 – ‘A little beauty from the Western Cape, named in honour of Warwick Estates’ founder, Norma Ratcliffe, one of South Africa’s first women winemakers. I love Warwick’s wines, and this is deliciously sophisticated considering its cheery, entry level price. Instantly appealing, with a keen minerality and restrained ripe apple and citrus fruit, it’s backed by a long savoury finish.’

Jonathan Ray - 4th October 2019

TOM CANNAVAN'S
WINE-PAGES.COM

“WARWICK, THE FIRST LADY CHARDONNAY 2018”

Warwick, The First Lady Chardonnay 2018 - ‘Though the estate was sold by the Ratcliffe family in 2017, this wine still bears the title that referred to cofounder Norma Ratcliffe. It is essentially unoaked, and the alcohol is moderate at 13%, and yet it has a richness and touch of the 'golden Chardonnays' about it, with ripe fruit and stirring of the lees in tank building sweetness and texture. Fruit touches on the tropical, but is more about juicy melon, with a fleshiness and yet good balancing acidity.’

Tom Cannavan - 4th October 2019

87 / 100





INDEPENDENT

“TIME OF THE SEASON”

Warwick, The First Lady Chardonnay 2018 - ‘For the fish pie, the Warwick Estate First Lady Chardonnay 2018 worked perfectly. Mouth-filling, but unoaked and fresh, with lively flavours of fennel, pineapple and citrus.’

Terry Kirby - 5th October 2019



INDEPENDENT

“TIME OF THE SEASON”

Nautilus, Pinot Noir 2014 – ‘Lightly spicy blackberry and plum flavours so appropriate for autumn, is ideal. A good wine also for seasonal game like grouse or pheasant.’

Terry Kirby - 5th October 2019





“OCTOBER UNCORKED”

Te Mata, Gamay Noir 2018 – ‘Here is a Beaujolais-style wine produced by the reliable Te Mata estate. It’s medium-bodied, with plenty of red fruit and uplifting acidity. Drink slightly chilled.’

Will Lyons - 6th October 2019



THE SUNDAY TIMES

“OCTOBER UNCORKED”

Yalumba, Organic Viognier 2017 – ‘From Australia’s oldest family-owned winery comes this delicate viognier, produced in a classic old world style. The organic fruit creates delicate notes of peach and citrus.’

Will Lyons - 6th October 2019





Decanter

“PREMIUM AUSTRALIAN SHIRAZ”

Torbreck, Descendant 2016 – ‘Like a great Côte-Rôtie, it starts with a thrilling nose and doesn’t let up until a week after you’ve put down the glass.’

Matthew Jukes - 7th October 2019

Decanter

“PREMIUM AUSTRALIAN SHIRAZ”

Tyrrell's, 4 Acres Shiraz 2016 – ‘Pinot-like in colour and texture with amazing spice and depth, this is an uncommercial wine for those who can forego preconceptions and try the unknown.’

Matthew Jukes - 7th October 2019





Decanter

"AUSTRALIAN PINOT NOIR"

Dalrymple, Pinot Noir 2017 – 'Good Pinot strawberry character with hints of sage, thyme and wild herbs. Beautifully harmonious and weighty. An excellent Pinot.'

7th October 2019

91 / 100

Decanter

“AUSTRALIAN PINOT NOIR”

Dalrymple, Cottage Block Pinot Noir 2017 – ‘Ripe plum and cherry with some wild thyme aromas. A richer style of Pinot, with attractive spicy oak and firm, polished tannins.’

7th October 2019

90 / 100





SHEFFIELD
TELEGRAPH

“SEASONAL DRINKS TO REALLY SAVOUR”

Te Mata, Gamay Noir 2018 – ‘Subtle yet lively red that deceives even the most discerned wine drinkers’ palate – fruity, but still well-bodied. Drank with a cheesy pasta dish and the berry undertones complemented beautifully.’

Ellen Beardmore- 10th October 2019

SHEFFIELD TELEGRAPH

“SEASONAL DRINKS TO REALLY SAVOUR”

Symington Family Estates, Altano Douro Organic Red - ‘Organic and vegan. Fruity and not too overpowering, with a distinctive Portuguese flavour.’

Ellen Beardmore- 10th October 2019





SHEFFIELD
TELEGRAPH

“SEASONAL DRINKS TO REALLY SAVOUR”

Warwick, The First Lady Chardonnay 2018 - ‘White wine may not be your first choice in October, but Warwick The First Lady is a chardonnay worth breaking with tradition for. It’s a young, fresh and lively sip, far from heavily oaked expectations.’

Ellen Beardmore- 10th October 2019

SHEFFIELD TELEGRAPH

“SEASONAL DRINKS TO REALLY SAVOUR”

Hugel, Classic Pinot Noir 2015 - ‘Autumn in a glass. A classic, and classy, light red, it is the perfect mate for roasted or grilled meats.’

Ellen Beardmore- 10th October 2019





SHEFFIELD
TELEGRAPH

“SEASONAL DRINKS TO REALLY SAVOUR”

Torres, Reserva Especial Cordillera Carmenère 2014 – ‘Another fine option to fit in with your vision of toasting by a roaring fire while the wind howls outside. Expect an aromatic, powerful aroma that translates to the indulgent taste and fine tannins.’

Ellen Beardmore- 10th October 2019

The Oxford Times

“BOTTOM’S UP”

Blandy’s, 15 year old Malmsey - ‘Smooth and velvety with toffee, cream and Christmas cake fruit
classy wine.’

Gerard Richardson - 10th October 2019





Jancis Robinson

“QUINTA DA FONTE SOUTE 2017 ALENTEJO”

Symington Family Estates, Quinta da Fonte Souto White 2017 - ‘I found the aroma rich and creamy/leesy, with the oak influence evident in the mealy aroma but all in harmony with ripe citrus and green fruits. It’s powerful and intense on the palate, full bodied, with some spice on the tip of your tongue. There’s a creamy texture, mouth-filling fruit but it is still very fresh. There’s a woody/cedary quality too. The Arinto gives a zest to the fruit in this wine that you could drink now but should age well. The finish is long and savoury.’

Julia Harding - 11th October 2019

17 / 20

Jancis Robinson

“QUINTA DA FONTE SOUTE 2017 ALENTEJO”

Symington Family Estates, Quinta da Fonte Souto Red 2017 - ‘The aroma is an intense mix of ripe but fresh and spicy fruit, both red and black, and it’s very open and expressive. Even so there is a more savoury character here too and this is more evident on the palate, which balances that ripe fresh fruit depth and gives it a more serious side. It’s persistent and deliciously dry in texture with finesse thanks to a fine-grained, dry tannin texture. It will be even better after a year or two in bottle but you could drink it now with food. The sweet fruit and spice of the Alicante Bouschet, which has found its true home in the Alentejo, dominates the finish.’

Julia Harding - 11th October 2019

17 / 20





the
drinks business

“AUSTRALIA’S OLDEST FAMILY OWNED WINERY COMES OF AGE”

Yalumba, The Caley 2014 - ‘A wine bursting with currants, leaf and herb aromas followed by cool, fresh spices, iodine and cedar, all of which translate onto the palate alongside a rich texture and a clear line Coonawarra peppermint. Built to spend many years in the cellar, The Caley takes time to reveal its true character and can be put to rest for between five to 30 years. If you can’t wait that long, we’d suggest double decanting.’

Edith Hancock - 12th October 2019



The Herald

“CLASSIC LIQUID THERAPY FROM MAGICAL MADEIRA”

Blandy's, 5 year old Reserva - 'Superb for a five-year-old with figs, caramel, toasted nuts and almond flavours. Try this with a classic crème brûlée to cap off a lovely meal.'

Gerard Richardson - 12th October 2019



“BEHIND THE BAR: GET YOUR DOWNTON ABBEY FIX AT AQUA SHARD”

Graham’s, Blend No5 White Port - ‘The Lady (cocktail) was inspired by the Crawley family’s matriarch, Lady Violet. It’s a subtly sweet mixture of The Violet Fog Gin, Graham’s blend No5 white Port, Creme de Violette, and lychee juice, finished off with some violet flowers and served in an equally lady-like compete glass. Now that’s a drink that’s fit for a lady.’

Hannah Lynn Tan - 16th October 2019





Evening Standard.

“TOAST OF THE TOWN: WHY MADEIRA WINES ARE HAVING A MOMENT”

Blandy's, 1980 Terrantez - 'Being ancient isn't everything: at the moment, 67's big hit is a Melchior of 1980 Blandy's Terrantez. In three weeks, they've sold half of it – all nine litres worth.'

David Ellis – 17th October 2019

NICHE magazine

“GIVE THE GIFT OF PREMIUM PORT THIS CHRISTMAS”

Graham's 10 year old Tawny Port - 'Graham's range of premium Port wines will help you transcend the Christmas rush and transport you to the artisan cellars of Portugal's Port making region.'

'Graham's 10-year-old tawny port is the perfect Christmas tippie.'

17th October 2019





THE BUYER

“CHAKANA’S GABRIEL BLOISE ON LEARNING WHAT TO LEAVE OUT OF WINEMAKING”

Chakana, Torrontes 2019 - ‘An Uco Valley blend with bought-in grapes from a vineyard Bloise says he has “fallen in love with”, is a real moment of revelation. The intimate dining room falls silent, as those gathered savour it, before asking “is this really just Torrontes?”. The grape’s high phenolics mean the oak used is 100% new, but it’s well integrated, with the wine revealing precision and dialled-back floral charm with a lip-smacking saline streak.’

David Kermode - 18th October 2019

THE BUYER

“CHAKANA’S GABRIEL BLOISE ON LEARNING WHAT TO LEAVE OUT OF WINEMAKING”

Chakana, Nuna Vineyard Malbec 2017 - ‘Fleshy and ripe, the quality of fruit shines bright, with plum, bramble and foraged blackberries.’

David Kermode - 18th October 2019





The Guardian

“WINES THAT AGE WELL – AND ONES TO DRINK YOUNG”

Vasse Felix, Filius Chardonnay 2016 – ‘Classy, creamy chardonnay from Australia’s Margaret River. Drink with your mum’s fish pie.’

Fiona Beckett - 18th October 2019

CITY A.M.

“BOTTLE OPENER”

Ricasoli, Chianti Classico 2016 – ‘This wine was a beautiful luscious red colour. The flavour was slightly fruity. It rested warmly and easily on the tongue.’

Stefan Williams – 21st October 2019





GREG SHERWOOD MW

“A VINTAGE OF ELEGANT INTENSITY AND QUALITY ELEVATES VILAFONTE SERIES C 2017 TO MUST HAVE VINTAGE STATUS”

Vilafonté, Series C 2017 - ‘Personification of intensity with elegance, finesse and grace. A producer can wait decades to realise a vintage like this that possesses this degree of poise, intensity and weightless concentration combined with a decadently fruited complexity and composure. A spellbinding new release from Vilafonté. Indulge yourself by drinking a few bottles in its youth, however the 2017 is certainly worthy of over a decade or more of cellaring to realise its full potential.’

Greg Sherwood – 21st October 2019

96+ / 100

SAGA

“FROM A LAND DOWN UNDER”

‘The Valley also makes a lighter, elegant, food-friendly style of Shiraz. Tyrell’s Hunter Valley Shiraz 2016 is a delicious version from one of the country's oldest wine families.’

‘One reason Australia is still the UK’s favourite wine source (in shops, if not restaurants) is its consistency in wines such as Oxford Landing Cabernet-Shiraz 2016.’

Joe Fattorini - 25th October 2019





TOM CANNAVAN'S
WINE-PAGES.COM

“ALTANO, DOURO BRANCO 2018”

Symington Family Estates, Altano Douro White 2018 - ‘The fact that the hot Douro Valley produces crisp and fresh, dry white table wines still comes as something of a surprise to many. It is an aromatic blend of many local varieties including Moscatel and Malvasia, unoaked, allowing the bright, floral and tropical fruit aromas to take centre stage. On the palate it is a genuinely lovely white wine, enough sweet mandarin orange and nectarine fruit to please everyone, but a lovely stripe of lemon zest acidity to give balance and length.’

Greg Sherwood – 28th October 2019

89 / 100

i News

“8 BEST PORTS FOR CHRISTMAS 2019”

Graham's, Blend No5 White Port - 'One to enjoy in the warmer months as well as winter, it's every bit as refreshing when paired with tonic but with a slightly saltier, savoury edge. With less of an oxidised quality than regular white port, this easy-drinking style displays fresh citrus notes and aromatic orange blossom. And at just 19%, it's also a much lower ABV than gin, so perfect for light summer sipping. With such a pretty design on the bottle, this will make a welcome addition to your drinks cabinet or gift to your host at the next dinner party.'

Stacey Smith – 28th October 2019

