



Monday October 09 at 7.30pm
Discovering Sherry and Fortified Wine
with Deborah Zbinden DipWSET

www.bookhamwineclub.org.uk

Tio Pepe Fino 'En Rama' (2023 bottling) 15% £15.50 WS

En Rama is sherry in its raw, most delicate state. It is deeper in colour than the normal bottling of Tio Pepe, is more aromatic and has a smooth texture, with saline, savoury notes. In the past few years the 'en rama' idea has taken off, and now many sherry houses offer their own version.

W&H Don Zoilo 15 year Amontillado 19% £17.00 WS

A benchmark dry amontillado, which drew high praise and high scores from our Wine Champions blind-tasting panel this year for its mellow, satisfying character. With notes of orange peel, hazelnuts and a glorious salty tang on the finish, this is a triumph from a sherry house on top form.

Lustau East India Solera Rich Oloroso Sherry 20% £12.79 W

The marriage of old Oloroso and aged sweet Pedro Ximenez (PX) wine combine to produce glorious old sherry.

Taylor's Chip Dry White Port 20% £13.99/£10.99 WS

A Benchmark white port. Taylor's Chip Dry is made from selected dry white ports which are produced using grapes sourced from the hilly Douro Superior vineyards. Try this chilled over ice with tonic and mint leaves for a perfect refresher.

The Society's Exhibition Tawny Port, 10 Years Old 20% £17.50 WS

Fragrant Tawny Port with a smooth, silky texture and subtle oak nuances from ageing in small oak barrels, this has lovely sweet nutty flavours on the palate that resonate with the creamy savouriness of Stilton. It is matured in cask, here for an average of 10 years, before bottling.

Henriques & Henriques 10 year Old Sercial 20% £21.50 WS

A 'standout' wine of the day for Tim Sykes at our Wine Champions tasting, with concentration and 'real depth' (Sebastian Payne MW) in this drier Madeira style, for both aperitif and cheeseboard ends of dinner.