

# 10 YEAR OLD NV

## GOLD MEDAL

### The New Zealand International Wine Show 2023

October 2023

## SILVER MEDAL

### The New Zealand International Wine Show 2022

October 2022

## 5 STARS & 18.5/20 POINTS

### Raymond Chan | raymondchanwinereviews.co.nz

May 2013

*Light tawny colour with some mahogany hues, a little garnet showing, lighter on rim. This has a full and voluminous nose with layers of dried fruits, raisins, nuts and complexing rancio that unfolds with layers of detail. Sweet to taste, lush fig, toffee and caramel infused fruit flavours gently unfold, filling the palate. The flavours are accessible and moderately concentrated, allowing the spirit to feature. This is clean and cutting, with sweetness and sugar prevailing over texture and structure. The rancio complexity is prominent and carries the ling, even finish. This is a sweet and accessible 10 Y.O. Tawny that balances sweetness with fruit, but unfolds complexity in the glass. Serve with baked pastry desserts and hard cheeses. Aged for an average aged of 10 years in seasoned oak casks.*

## GOLD MEDAL - OUTSTANDING

### International Wine & Spirit Competition 2013

2013

*Deep, glowing tawny. Intense aromas of prune, fig, raisin and nut. Delightful floral note in the background and some vanilla at the side. Luscious in the mouth with complex, mellow, rich flavours yet underpinned by sound acidity. Great balance of all components give for fine elegance. Attractive, tangy, bright finish.*

## SILVER MEDAL

### Spiegelau International Wine Competition 2014

2014

## SILVER MEDAL

### International Wine Challenge 2015

June 2015

*Nutty with balanced freshness, linseed and honey notes. Soft mouth-feel of fruit with molasses finish.*

## SILVER MEDAL

### Decanter World Wine Awards

June 2015

*A rich, rosehip and caramel bouquet with notes of dried fruit, brown sugar and coffee. Full in style, the length of flavour envelops seductively. Candied oranges, cream, vanilla, honey and toffee are balanced by a bitter-sweet citrus acidity.*

## SILVER MEDAL

### International Wine Challenge 2017

May 2017

*Pure bright dried fruits with hints of caramel, marmalade, cinnamon and clove. Stunning intensity with a long, spicy finish.*

## SILVER MEDAL & 90 POINTS

### International Wine Challenge 2018

February 2018 *Lovely rancio character with dried fruits, figs and pistachio nuts. Fresh on the palate and inviting.*

## SILVER MEDAL - OUTSTANDING

### International Wine & Spirit Competition 2016

July 2016 *Bright medium garnet colour. The aromas are of squeezing a handful of juicy raisins sprinkled with cinnamon and prune juice. Lovely freshness in the mouth, there is a mineral elegance here which takes the wine above and beyond its station.*

## SILVER MEDAL - OUTSTANDING

### International Wine & Spirit Competition 2017

May 2017 *Delicate tawny complexion. A subtle yet inviting nose reveals notes of salty orange peel, chocolate and dried red fruit. Medium weight and balanced on the palate, with gentle sweetness and a peppery freshness. Nutty and herbals notes feature in the concentrated flavour profile, ahead of a focussed lingering finish.*

## GOLD MEDAL

### The New Zealand International Wine Show 2014

September 2014

## GOLD MEDAL

### The New Zealand International Wine Show 2015

September 2015

## 92 POINTS

### James Molesworth | Wine Spectator

June 2018 *Date, fig and mulled plum fruit flavors form this broad and juicy core. Cinnamon, black tea and hazelnut notes fill in the background. Shows some power, with the cut and drive for balance.*

## GOLD MEDAL

### The New Zealand International Wine Show 2017

September 2017

## SILVER MEDAL

### The New Zealand International Wine Show 2019

October 2019

## 4 STARS

### Cuisine #208 Wine Tasting Result

November 2021

## GOLD MEDAL

### The New Zealand International Wine Show 2021

February 2022