



Reviews & Accolades

VERMUT BLANCO

WINEORBIT.CO.NZ

Sam Kim, March 2018

5 Stars & 96 Points

This is stunning. A seriously good white vermouth based on solera sherry; the intensely aromatic bouquet shows white stone fruit, orange peel, exotic spice, dried herb and potpourri notes. The palate is concentrated and powerful with subtle sweetness and velvety texture, leading to an exceptionally long complex finish.

WINE ENTHUSIAST

Kara Newman, March 2018

94 Points

This pale gold, Sherry-based vermouth is made from fino, sweetened with Moscatel wine. Mild, grassy aromas lead into a sweet and citrusy palate, with mouthwatering acidity and a fresh, grassy exit accented by a floral hint.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, March 2018

5 Stars & 18.5- / 20 Points

Brilliant, light golden-hued yellow colour. The nose is very fine and penetrating with richness and harmoniously infused aromas of fresh herbs, florals and spices with nutty elements. The aromatics have a subtle opulence, and are beautifully integrated. Off-dry to taste and medium-full bodied, the palate has a rich core with softly packed and deep flavours of harmoniously melded bitter herbs, citrus notes, soft exotic florals, spices and nuts. The mouthfeel shows a degree of unctuousness, and the palate has some vigour, power and underlying drive. The wine flows along a soft-textured linear palate unfolding a touch of balancing bitterness, leading to a soft, ethereal finish. This is a beautifully harmonious, intense and vibrant white Vermouth with soft textures and gentle bitter herbs, sweet citrus and florals, on a well-driven line. Serve in aperitif situations. A blend of Fino sherry and Moscatel wine infused with wormwood, rosemary, marjoram, gentian, orange peel and chamomile, fermented and fortified to 15.0% alc.

CAMERON DOUGLAS MS | CAMDOUGLASMS.COM

September 2022

90 Points

An enticing bouquet of spices and dried herbs, lemon and baked apple, lees and chalk. Dry and herbaceous, taut and fresh, there's no mistaking the classic bitterness and contrasting sweetness. Balanced, well made and ready to drink as an aperitif over ice or in a cocktail.