



WINE TASTING EVENING 10-12-2017

Sweet & Fortified Wines

RSVP – Yes/No

COME ALONG TO AN EDUCATIONAL WINE TASTING WITH
WINE EXPERT DIMPLE ATHAVIA AT WENDY'S POTTERY STUDIO
TO LEARN ABOUT SWEET & FORTIFIED WINES!

Manzanilla Pasada en Rama - NV

Aged for 9 years, this wine is exceptionally dry with complex almonds and hazelnuts aromas with a savoury finish

Kidia Reserva Late Harvest Chile - 2013

Concentrated flavours of honey, white flowers and peaches, with great acidity for a fresh finish

Cabernet Franc Ice Wine Inniskillin Canada - 2013

Ruby in colour this red icewine shows intriguing flavours without being too sweet

Kopke Colheita Vintage Port – 1984

Full of dried fruits, spices, ginger and caramel flavours, this very old Vintage Port is Christmas in a bottle!

Blandy's Sercial Madeira Portugal – 1975

From the most esteemed producers comes a very special vintage Madeira – a rare delight to savour.

Graham's Single Harvest Tawny Port - 1972

Aged patiently for 40 years in casks since 1972 and bottled in 2015, this port shows tremendous layers of character



FOOD PAIRINGS

- Walnut Bread, Olive oil and Olives – with Manzanilla
- Blue – Stilton, Fourme d'Ambert
- Vintage Cheddar
- Parmigiano Reggiano
- Dark Chocolate with raspberry for Icewine

