



Reviews & Accolades

PEDRO XIMENEZ SAN EMILIO

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Trophy for Champion Fortified Wine & Gold Medal

INTERNATIONAL WINE CHALLENGE

May 2017

Gold Medal

Baked figs, caramel, nutmeg and clove. Like cake mix from grandmas bowl. Elegant freshness to lift

INTERNATIONAL WINE CHALLENGE

2015

Gold Medal

Treacle tart with rum and raisin ice-cream and butterscotch. Layers of complexity, stylish and well structured with an intense and lingering finish and an edge of orange peel.

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2014

Gold Medal

SPIEGELAU INTERNATIONAL WINE COMPETITION

2014

Gold Medal

INTERNATIONAL WINE & SPIRITS COMPETITION

May 2017

Silver Outstanding Medal

Opaque and viscous in appearance. Opulent, raisiny, expressive and indulgent on the nose; brooding and sweetly scented with a medley of dried fruits and dark chocolate. Silky smooth and luxuriously textured in the mouth; luscious yet balanced with an intensely sweet flavour delivery of coffee, fruitcake and liquorice. Concentrated and powerful on the finish.

WINE SPECTATOR

James Molesworth, August 2014

91 Points

Delivers the weight you expect from a PX, but with fresher cut. The singed walnut, brown bread, ginger, ganache and Turkish coffee notes are allied to a mouthwatering spearmint and treacle spine. Features good energy through the finish to match the mouthcoating feel. Drink now.

INTERNATIONAL WINE & SPIRIT COMPETITION

July 2016

Silver Outstanding

Deep polished oak colour with a coppery hue. Intense concentrated aromas, redolent of dried figs and dates with molasses and spice. Syrupy, sweet and textural in the mouth, a very good example of PX showing sweetness and length with a dry aftertaste, which demonstrates its finesse.

SPIEGELAU INTERNATIONAL WINE COMPETITION

2012

Fortified Trophy

SPIEGELAU INTERNATIONAL WINE COMPETITION

2012

Gold Medal

NEW ZEALAND INTERNATIONAL WINE SHOW

2012

Gold Medal