



Reviews & Accolades

EAST INDIA

METRO MAGAZINE

Paul Tudor, Top 50 Wines for Winter, May 2017

You can get much sweeter, richer sherries (generally made from a single variety and labelled as such, like “Pedro Ximénez” or “Moscatel”), but for my money it is hard to beat East India Solera as an after-dinner treat or late-night tippie. Currant, spice, toffee notes, toasty and creamy, with good acidity. That sweetness is not too much to overpower desserts, and yet rich enough and fresh enough to sip on its own.

WINE ADVOCATE

Robert Parker, August 2012

96 Points

The dark amber-hued non-vintage East India Solera is essentially an old Oloroso blended with an old Pedro Ximenez, which gives it a sweet character. It offers more mature notes of maple syrup, brown sugar, spice box, raisin and chocolate beer nuts, and its terrific balancing acidity cuts through the sweetness. This delicious effort is best drunk after the meal.

INTERNATIONAL WINE CHALLENGE

May 2017

Silver Medal

Treacle toffee nose, autumn leaves, coffee beans and walnut, orange zest and cough drops on the palate.

INTERNATIONAL WINE & SPIRITS COMPETITION

May 2017

Silver Medal

DRINKS BUSINESS FORTIFIED MASTERS

January 2017

Silver Medal

DECANTER WORLD WINE AWARDS

June 2015

Silver Medal

Luscious raisin and date dominate, fig and sultana, cedar, walnut and chocolate complete the complexity of the palate. Concentrated, very full and viscous, even a tad heady. The Oloroso pedigree shows and is balanced by judicious sweetness.

INTERNATIONAL WINE CHALLENGE

2015

Silver Medal

Burnt sugar, walnut rancio, creamy and rich with a bitter toffee finish.

INTERNATIONAL WINE & SPIRITS COMPETITION

June 2015

Silver Medal

WINE SPECTATOR

James Molesworth, August 2014

89 Points

Unctuous, with buckwheat and maple notes out front, followed by prune, chocolate, fruitcake and licorice snap accents that show good energy through the bramble-edged finish. A bit obvious due to the sweetness, but balanced by range and freshness. Drink now.

DECANTER WORLD WINE AWARDS

July 2016

Bronze Medal & 88 Points

Full, ripe and deep nose of dark toffee, coffee, savoury leather and raisin. Powerful and concentrated on the palate, with layers of mocha, tobacco and nuts.