



Reviews & Accolades

## **PEDRO XIMENEZ SAN EMILIO**

### **NEW ZEALAND INTERNATIONAL WINE SHOW**

September 2017

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Trophy for Champion Fortified Wine & Gold Medal

### **INTERNATIONAL WINE CHALLENGE**

May 2017

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Gold Medal

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

### **INTERNATIONAL WINE CHALLENGE**

2015

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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

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Gold Medal

### **SPIEGELAU INTERNATIONAL WINE COMPETITION**

2014

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Gold Medal

### **INTERNATIONAL WINE CHALLENGE**

May 2018

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Silver Medal & 94 Points

Mocha, chocolate, orange peel, candied mandarin, star anise spice. Vibrant, intense, long-coffee finish. Exotic, complex, a memorable finish.

### **INTERNATIONAL WINE & SPIRITS COMPETITION**

May 2017

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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.



## DECANTER WORLD WINE AWARDS

May 2018

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Silver Medal & 91 Points

Coffee-cream, milk chocolate and raisin. Unctuously sweet with cacao and coffee complexity.

## WINE SPECTATOR

James Molesworth, August 2014

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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

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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

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Fortified Trophy

## SPIEGELAU INTERNATIONAL WINE COMPETITION

2012

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Gold Medal

## NEW ZEALAND INTERNATIONAL WINE SHOW

2012

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Gold Medal