

Dear Wine Enthusiast:

The upcoming Victoria Wine Society tasting is a presentation of vintage port plus some cheeses specifically selected to match. This tasting will be lead by Ottavio's Andrew Moyer and VWS president, me. You will notice the cost of the tasting \$15 higher than most, which is due to product cost and it is a stellar line-up. Hope to see you there.

Please refrain from wearing strong cologne or perfume at the tasting!

The lineup:

- 1) Quinta do Silva 2000 \$60 – 94 pts Wine Spectator (WS)
- 2) Taylor Fladgate 1994 \$250 – 100 pts WS
- 3) Graham 1985 \$135 – 96 pts WS
- 4) Graham 1983 \$107 – 93 pts WS
- 5) Warre 1977 \$131 – 92 pts WS
- 6) Taylor Fladgate 10 year Tawny \$40 – 91 pts WS

Speaker: Andrew Moyer and Glenn Barlow

Location: Ambrosia Catering Centre, 638 Fisgard St.

Date: Monday, November 29, 2004

Time: The tasting commences at 7PM

Cost: \$45.00 Members, \$50 Member Guests and \$55 Non Members

Recap: It was a sold out tasting and a great way to wind up the year. Everyone was happy and besides the ports, the cheese selection was greatly appreciated with the only complaint received being that we didn't rate the cheeses, as we do the wines. They were supplied by the king cheese himself Andrew Moyer of Ottavio, with him providing some background on each plus the tastiest little bread sticks!

- Classic English Blue Stilton
- Bleu de Causses
- Montgomery's Farmhouse Cheddar from Neal's Yard Dairy - London, U.K.
- Brie de Meaux
- Pecorino Pepato

- 1) Quinta do Silva 2000 \$60 *Super dark and concentrated, spicy with rich jam like fruit. Youthful on the palate and explosive with long flavours, soft tannins*
- 2) Taylor Fladgate 1994 \$250 *Very tight with sweet spicy aromas, dark chocolate & black plums. Massive texture with huge intensity and the longest length of the lineup. Voted second favourite.*
- 3) Graham 1985 \$135 *Lovely nose, still lots of fruit but evolving bouquet of chocolate & violets. Wonderfully lush & rich, very smooth with long length. Still very cellar worthy & the favourite wine of the night. Both corks disintegrated when trying to open and I was quite concerned but...*
- 4) Graham 1983 *Less fruit and more bouquet with licorice, spice & fruitcake. Round & supple with medium length but lovely with the cheeses, as the first three were so powerful.*
- 5) Warre 1977 \$131 *Very light in colour with big chunks of pigment left in the bottle after decanting. There was a dominant smoky note to the candy like aromas with nutty, black tea like flavours. Definitely peaked but still lovely with the cheeses and a favourite of many in the room.*
- 6) Taylor Fladgate 10 year Tawny \$40 *Crème brulee in a glass with good length and a great way to finish though some felt we should have started with the tawny, but I left it up to the room.*