

FOUR SHERRIES

We interrupt our series of reviews of white and red wines to bring you a brief report on something close to our hearts – sherry – in particular four fascinating examples from Williams & Humbert. Our interest was aroused by glowing reports from the importer, so we purchased the sherries out of interest and curiosity.

The wines were crafted by Paola Medina who has risen to stardom in Spain's sherry region. Her talent and vision are evident in the wines we tasted. All four sherries (in 500 ml bottles) are gold in colour reflecting time under flor in cask.

2016 Finolis Sobremaduro Añada First of all, this bottling can't be labelled fino because it's 14.5% alcohol - below the 15.0% required by regulation. It's rich and nutty, showing the most obvious aldehyde of the four wines tasted. However, the palate has a pleasing freshness and delivers satisfying flavour before a long, dry finish. ★★★★★

2015 Fino Añada en Rama Fresh and complex, showing classic green walnuts flor character. The satisfyingly mouth-filling flavour is a delight, as is the nutty dryness on the end palate. ★★★★★☆

2014 Fino Organico There are distinct similarities to the Finolis here, but the aldehydic nuttiness isn't as pronounced. The richness of flavour and silky mouthfeel are real winners. ★★★★★☆

2012 Fino Añada en Rama Campanillero Eight years in cask has given his gem extra dimensions of complexity and texture. The nose hints at butterscotch and crème brûlée, but at the same time retains that character of flor walnut. A gorgeous mouthful of wine. ★★★★★★

Sherry is one of the truly great categories of wine. That relatively few people know, understand and appreciate it disappoints us. Winemakers like Paola Medina are doing much to "reinvent" sherry, and we wish her well.

The four sherries are available as a set for \$240.00

<https://www.princewinestore.com.au/williams-paola-medina-fino-sherry-4-pack.html>

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