



## d'ARENBERG NV NOSTALGIA RARE TAWNY

### Review Summary



**91 pts** “A blend of Grenache and Shiraz, the NV The Nostalgia Port gives a pale amber color and nose of spice cake, dates, preserved raisins and fig paste. Concentrated, viscous, sweet and rich, it has plenty of crisp acid lingering into the long nutty finish.”

**Lisa Perrotti-Brown**  
Robert Parker's The Wine Advocate  
December 2010

**96 pts** “Made from different parcels of Grenache, Shiraz and Mourvedre that have gone through a semi-solera system. The average age is around 15 years. Amber centre with green rim; the nose is rather light considering the intensity of the wine on the palate. It's rather a one-off: more like Muscat than port, but who cares<it is quite wonderful.”

**Tony Keys**  
The Key Review of Wines  
December 2008

**93 pts – BEST FORTIFIED** “A mellow tawny port that is mid-amber in hue and smells of rancio from long-term wood ageing, with burnished furniture, walnuts and leather armchairs. There is also a hint of sherry. Long, clean resonant finish.”

**Huon Hooke**  
Sydney Morning Herald, August 2008

**90 pts** “The Non-Vintage Rare Tawny offers nutty aromas and flavors. It is a straightforward effort that can be enjoyed now in the manner of Tawny Port from Oporto.”

**Robert Parker's The Wine Advocate**  
October 2007, Issue 173

**92 pts** “Offers up aromas of scotch whiskey, caramel candy, marmalade, raisins, and a touch of spicy nuts. Rich, flavorful, and fleshy, it was fashioned from a solera averaging 15 years of age.”

**Robert Parker's The Wine Advocate**  
October 2004, Issue 155



**94 pts** “Fully mature and not likely to get any better is d’Arenberg’s Non Vintage Rare Tawny. Made from a solera system where the average age is 30 years, this Grenache-based Tawny Port look-alike exhibits fabulous aromas of maple syrup intermixed with roasted nuts and sweet fruits. In the mouth, there are fruitcake flavors, extraordinary generosity, a huge palate, and full-bodied opulence. The color reveals considerable amber at the edge, but this offering can easily compete with thirty and forty year old Tawny Ports from Portugal, but with sweeter, riper fruit. Great stuff!”

**Robert Parker’s The Wine Advocate**  
**October 2002, Issue 143**

**95 pts** “This is a terrific bargain. A sensational effort is d’Arenberg’s non-vintage Rare Tawny, believed to be 12-15 years old. The deep amber color is followed by a stunningly rich bouquet offering scents of figs, buttered nuts, smoke, prunes, and sweet dark fruits. It is full-bodied and unctuous, yet remarkably fresh and vibrant. This sensational Tawny should continue to drink well for another decade.”

**Robert Parker’s The Wine Advocate**  
**Issue 135, June 2001**

**93 pts** “The exotic style emphasizes Oriental spice, orange peel and caramel notes around sweet raisin and prune flavors, which extend into a refined finish. Has more restraint than most Aussie tawnies. Drink now.”

**Harvey Steiman, Wine Spectator**  
**July 31, 2000**

**96 pts** “The spectacular non-vintage Rare Tawny (made from 30-50 year old Grenache vines) exhibits an amber color in addition to a spectacular nose of raisins, honey, roasted nuts, black fruits, and prunes. Full-bodied, with gorgeous nuances, and a multi-dimensional personality, this super-complex, sweet, rich, tawny port look-alike must be tasted to be believed. Drink it over the next decade.”

**Robert Parker’s The Wine Advocate**  
**Issue 127, February 2000**