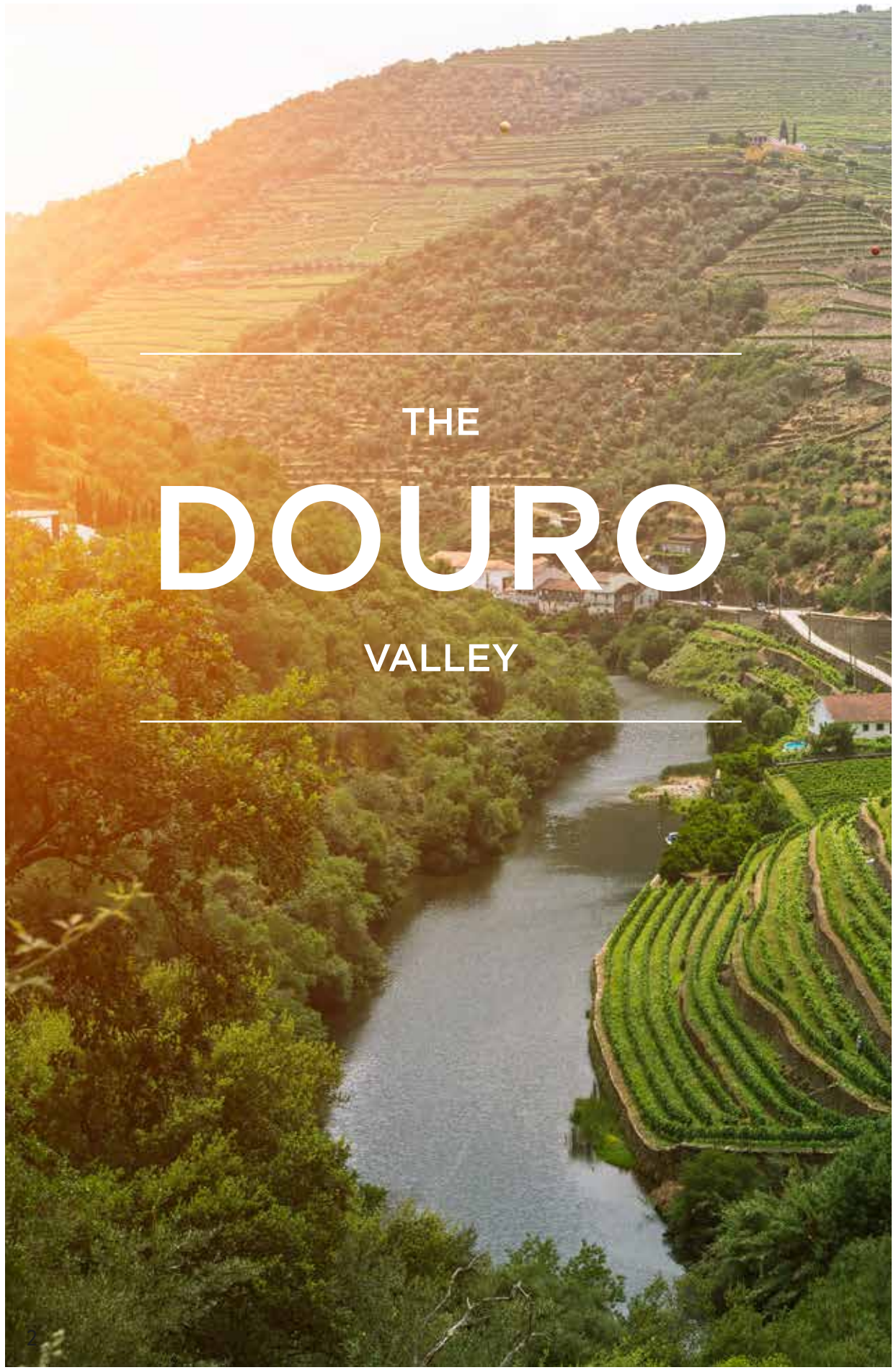


PORT 2017 VINTAGE

“THE FIRST BACK TO BACK
DECLARATION IN 137 YEARS AND THE
REBIRTH OF THE GREAT 1945.”





THE
DOURO
VALLEY

Welcome



2017 was a rather fantastical wonder of a unique nature. Besides being bombarded with absolutely nothing except scorching heat and drought, the grapes were so far and few between, the yield only just about made it to the table. Yet remarkably the grapes were perfectly healthy, and the juice was of the finest quality. It really makes me wonder how I managed to kill my Bonsai tree only two weeks into buying it. Amidst the vast befuddlement of protective and precautionary, yet certainly necessary measures concerning the rules and regulations governing the world of Port, it is understood that only three vintages are allowed to be declared a decade. So, for the established shippers to shake hands and agree on the first back to back vintage in 137 years (as 2016 too was declared), it is an indicative and validating statement.

It is said that the 2017 is so grand that it looks to be a revival of the great 1945 vintage, and we know what that tastes like now. The master blenders earn themselves highest respect in this scenario. I can't begin to imagine the immense skill required to project one's early assessment of something straight from the barrel into the far future, and to know that it will evolve and mature with blossoming prospects, and know what charm and unique character of a wine will be unveiled in years to come. It truly is a testament to those talented palates of Oporto. They can taste the future, standing for days on end, descendants of a bygone era trapped in time, like wrinkly angels of Bacchus, overlooking the town of Oporto. They raise their glasses to the sun and lap up barrel sample after barrel sample. I imagine them to be like clockwork, fine tuning their blends until the most precise and perfect tippie has been produced. It is also a testament to the mightily adapted indigenous varieties of the arid Douro Valley that hold their middle finger up to their climatic hardship and produce fruit of true excellence. The great thing about these vines is, the more you make them feel like they are on the brink of death, the better the fruit they may produce. Little do they know, there is an army of chipper Portuguese folk ready to descend from the valley tops, to tread those berries into oblivion to the tune of brass bands and hedonistic festivities, in pursuit of celebration and success.

To finish, I must say it was an absolute pleasure to taste the 2017 Vintage Ports. So different in character to the 2016's and better in my opinion. When you can sip from a thimble of port and realise it holds an infinite number of conversations, from the geology of the land to the biology of the grapes, the chemistry of production, the history of the culture, the passion of the people and the political powers that forged it, then you realise its true value and nature. And if you think I'm talking nonsense, then at least it's delicious and you can have another thimble. At the end of the day it is an honest product with real heritage and backbone. As certain drinks may begin to lose their market share to the confusion of the modern hip consumer trends, with cross-over fads like flavoured Gins distilled through Mexican roast turkeys, or funky craft beers brewed from yeast off the back of a frozen woolly mammoths tusk, Port, its story and its people, has kept its integrity intact. It is a product that won't be compromised nor go rogue, it will always have a place in our hearts and cellars, a timeless classic that will remain delectable, will continue to inspire stories, and be enjoyed globally. The 2017 is a true reminder of this. Cheers to that!

George Hetherton - Private Sales

OVERVIEW

The Douro Valley is the home of Port production and is one of the oldest demarcated wine regions in the world. The history and heritage of the region coupled with the class and reputation that it holds today is a true wonder of the wine world. Born out of trade and war, upheld by support and solidarity and relished in the epicurean nature of the British and Portuguese, it is a binding relationship since 1703. The vineyards follow a band of Schist along the valley rising up in steep terraced slopes from the river, where temperatures can reach extremes and vineyard management is of utmost importance. Upstream lies Spain's Ribera del Duero. Increasingly, unfortified wines are produced here, but it is really for great Vintage Port that the region is known.

2017 is a vintage that is being compared to the legendary 1945. Notably defined by hot weather and drought, but also an advancing growth cycle at each stage. 2017 epitomised this climatic functionality and we really saw the limits on 'teasing' the vines into an equilibrium, with responsive growth cycles and strong adaptation, leading to healthy and harmonious fruit with tremendous extraction. It is very much a testament to the well adapting indigenous varieties. Out of thick-skinned fruit has emerged a Port with a heightened allure of richness and power, a dense fruit core and a lifted elegance. Yields were 20% down this year but with a spectacular vintage like this in low volumes and great cellaring potential, this is one to make room for in your collection.

THE HARVEST REPORT

Succeeding the wetter 2016 vintage, 2017 awoke from a fairly cold and dry winter. The soils had retained just enough water to tease and stress the vines throughout the year ahead. A swift growing season was set in motion after spring broke early and bud break followed on the 10th of March. Rainfall in March was about half that of the usual, and April was considered the driest April since 1931.

Moving into May there was some weather instability, critical in the phase of the vine flowering but for the most part this was not a problem. The summer continued with very dry weather and heatwaves through to June, with temperatures soaring to 43 degrees c in the Douro superior. The formation of the grape bunches was already visible at the end of May and veraison began in mid- June, a month earlier than usual.

With the exception of some localized hail storms on the 6th of July in the Cima Corgo, the summer was very dry, with no rain falling in August or September. A combination of early doors and an arid climate led to the development of a remarkable physiological and phenolic concentration. This served as a doubled edged sword, as not only were the berries more concentrated, but in the absence of moisture, the prerequisite for any diseases or dilution, the bunches remained perfectly intact, healthy and full of flavour. Harvest began as early as the 23rd August and carried on to the end of September.

The temperatures during harvest were forgiving, with cooler nights playing a key role in ensuring optimum temperatures for the fermentation process, and the grapes kept their balanced ripeness. The concentration of the grapes, together with the high sugar levels, produced Ports with very high colour intensity and dense firm tannins. The ideal temperature conditions during August and the harvest have resulted in very few musts with overly ripe characters, which is satisfying considering how hot the year has been.

"At a time when out of the ordinary years are all put down to climate change, it is comforting to read Dick Yeatman's 1945 Harvest Report and see an almost identical season to 2017. Let us hope the Ports from the 2017 harvest also follow the quality of those from 1945."

- David Fonseca Guimaraens October 2017



POÇAS 2017

EXPRESSIVE, EARNEST AND CONSISTENT.

TASTING NOTES

Deep ruby in colour. Aromas are intense with dense dark fruit, bramble jam and overtones of violets and lavender. Palate is rounded, silky and elegant with good weight and compaction. Rich with plenty of fruit and balance, this wine greatly expresses the concentration from the old vines, the elegance of Touriga Nacional and the unique structure of Touriga Franca. The wine remains firm, compact and fresh to a long and lingering finish with further development of dried flowers and cocoa.



**JANCIS
ROBINSON**

17.5+/20

£150.00 (6 X 75CL)
POCA230

STORY

This Portuguese family owned Port House has led a revolution against the more illustrious and famed Port Houses over the past twenty years. It is now accepted alongside the like of Taylor's and Fonseca in the quality league of Vintage Port, due to its continued performance in blind tastings.

Founded in 1918 by Manoel Domingues Poças Junior, the company was initially a producer of brandy used in the production of Port wine, however it eventually progressed on to produce its own Ports, the first of which was in 1960. Today it is also famed for its outstanding production of Colheita Ports (Vintage Tawny's) alongside its inimitable style of Vintage Ports.

Winemaking is under the control of Jorge Manoel Pintao, who joined the family business in 1987 after graduating in Chemistry at the University of Porto. His influence has had a magical effect, launching Poças onto the world stage and winning "Fortified Winemaker of the Year" at the IWC in 2001 when the 1997 Vintage won the Fortified Wine Trophy.

This year Poças port celebrates its 100 year anniversary.

TERROIR

The 2017 Vintage is made from grapes grown at their Quinta de Santa Bárbara estate. Located in Ervedosa do Douro, Cima Corgo, at an altitude that varies from 180 to 350 meters, the vineyards have an eastern/northerly exposure at the foot of the valley. It is tremendously hot here.

Another notable location is Quinta das Quartas, the Poças winemaking centre. Planted with just 2.5 ha of vines, this quinta is noted for its immense wine lodge where the firm's Port Wine is aged. Up 25,000 hectolitres of wines are stored in wooden casks ranging in size from 267-Litre hogsheads to 88,000-Litre vats. Since 1996 the wines from all of Poças' quintas have been made at this modern winery.



TAYLOR'S 2017

A WINE OF POISE, GRACE AND FOCUS.

TASTING NOTES

Opaque black at the core with purple hue to the outer rim. The nose has a perfume that is graceful and focused. The fruit is dark, linear and precise, restrained by graphite minerality and lifted with violets. Further scents of orange peel and wild herbs unravel, though subtle, a reflection of its tightly wound nature and exuberant potential. The palate is bold and grippy with a fine taught line of acid threading freshness through its dense pure fruit core. Flavours of blackberry and blueberry hold firm to the end as flecks of elderberry and orange blossom develop. A finish that lingers with poise and definition. Very much typical of Taylor's but with added concentration and intensity.

JANCIS
ROBINSON

18.5/20

VINOUS

98/100

WINE
ADVOCATE

98/100

FARR
VINTNERS

19/20



£327.00 (6 X 75CL)
TAYL195

STORY

Taylor Fladgate & Yeatman was founded over three centuries ago in 1692 and has been family owned and run throughout its history.

Taylor's is recognised as a benchmark for Vintage Port, its classic vintages attracting the highest scores and auction prices. Known for their elegance, longevity and distinctive scented character, they are blended from the finest wines of the firm's own 'quintas' or estates. These three famous properties – Vargellas, Terra Feita and Junco – occupy distinct geographic locations and each contributes its own unique character and dimension to the subtle harmony of the blend. These properties represent the best of innovation and tradition, combining the most advanced viticultural practices with traditional foot treading, still unsurpassed as a method for making Vintage Port.

TERROIR

Quinta do Junco occupies a vast, steep south facing hillside to the west of the Pinhão river. Exposed to the elements, the vineyard benefit from long hours of sunlight whilst cooling breezes subdue the excess heat, retaining freshness of the grapes. Quinta de Vargellas, traditionally the backbone of Taylor's vintage blend, is recognised as one of the world's finest vineyards. Vargellas is located on the far eastern reaches of the Douro in a north facing amphitheater of terraced vineyards that hold the oldest vines, over 80 years old. Quinta de Terra Feita, located on the warmer lower slopes of the Pinhão Valley, is one of the oldest estates in existence. Pioneers in batch planting and vineyard landscaping.



FONSECA 2017

BOLD AND COMPLEX WITH VERVE.

TASTING NOTES

Inky purple black core with a narrow magenta outer rim. This a fragrant wine, bursting with aromas of dark forest fruits and dried strawberries seasoned with white pepper and spice. The palate is textured and weighty, wrapped in fine sinewy tannins that balance with bright flinty acidity. Energy and structure support this wine as an eclectically flavourful mid-palate opens to densely packed balsamic blackberries, cherry and cedar, with lifted nuances that reflect the nose. This is a wine with generosity and complexity as more juicy layers of fruit unravel on the finish.

FARR
VINTNERS

18/20

NEAL
MARTIN

95/100

RICHARD
MAYSON

18/20

WINE
ADVOCATE

98/100



£321.00 (6 X 75CL)
FONS100

STORY

Established as a Port company in 1815, Fonseca is noted for the stylistic consistency of its Vintage Ports which have been made by five generations of the Guimaraens family since its foundation.

Its Vintage Ports are noted for their expressive, luscious fruitiness, which develop great opulence and complexity with age, as well as a voluptuous roundness on the palate supported by velvety mouth-filling tannins. Although they are capable of ageing for decades, the exuberant fruitiness of the Fonseca Vintage Ports makes them immensely enjoyable. They are the only House with a perfect 100 points by critics on not one, but four separate vintages in the last century.

“We will remember 2017 for the very dry conditions throughout the growing and ripening seasons and the very early harvest. August was not excessively hot and, although the wines were concentrated by the dry conditions and low yields, they were also beautifully balanced. The start of the harvest was the earliest in a generation. The last time picking started this early was in the legendary vintage of 1945.” Commenting on the wines, he noted: *“The thick skinned, perfectly ripened grapes have produced dense, firmly structured wines, with impressive depth and reserves of aroma. Many of the wines display an attractive minerality which brings a touch of elegance and restraint to the powerful fruit.”*

- David Guimaraens, Head Wine Maker

TERROIR

For over a hundred years the two Pinhão Valley estates of Quinta do Cruzeiro and Quinta de Santo António have supplied Fonseca. Quinta do Panascal in the Távora Valley has a more recent association with Fonseca. Quinta do Panascal sits on a west and south west facing aspect draping over the steep right bank of the Távora river. Quinta do Cruzeiro, supplying the firm since the 1870's, occupies the warmest west facing lowest slopes on the left bank of the Pinhão river. Quinta de Santo António occupies an open hillside facing westwards down the Pinhão river about 1km north of Quinta do Cruzeiro. An estate that recently underwent renovation and practices in sustainable viticultural principles.



CROFT 2017

POWERFUL AND SEDUCTIVE.

CASES PRODUCED 3,900.

TASTING NOTES

Dense inky core with crimson rim. The nose is ripe and generous revealing layered depth and intensity. The aroma is filled with ripe aromas of blackcurrant, mulberry and raspberry, elevated by the scent of exotic spices, sage and eucalyptus. The palate is full-bodied and voluptuous in nature with a firm tannic core, that is rich and extracted. Sweet flavours of black cherry, black plum and orange marmalade swathe the palate to a harmonious finish- Further developing nuances of chocolate, clove and bay leaf.

VINOUS

94/100

FARR
VINTNERS

17.5+/20

JANCIS
ROBINSON

17.5/20

WINE
ADVOCATE

95/100



£240.00 (6 X 75CL)
CROF070

STORY

One of the original founding Port houses, Croft traces its origins to 1588 when the company was established in England by Henry Thomson, a member of the Merchants Company of York. The Croft family, which joined the partnership in 1736 and gave the firm its present name, served the Port trade with great distinction.

The reputation of Croft as a Vintage Port producer derives to a large extent from its ownership of Quinta da Roêda, one of the finest estates in the Douro Valley, and from such legendary wines as the Croft 1945, recognised as one of the finest of that landmark year. In September 2001, Croft became part of The Fladgate Partnership, the family group which also includes the famous Taylor and Fonseca Port houses.

TERROIR

Quinta da Roêda is a magnificent property located on the north bank of the Douro just to the east of Pinhão, in the Cima Corgo growing region, an area that has traditionally been considered the center of the highest quality Porto viticulture.

The Alto Douro wine region, where Quinta da Roeda is located, is a UNESCO World Heritage site, and is a region that has been producing wine for around 2,000 years. Since 2001, when Croft returned to family ownership, the vineyards and cellars have been extensively renovated, including reintroducing traditional granite lagares – the large tanks used for food-treading grapes.



VARGELLAS VINHA VELHA 2017

MUSCULAR, POLISHED AND SOPHISTICATED.

TASTING NOTES

Appearance shows a deep black core with a narrow purple rim. The nose is pure and lavish, developing in complexity with dark berry coulis, brambly woodland fruit and cassis. As the wine evolves, further aromas of flint, cigar box and wild herbs temper the hefty heart of rich fruit. The palate is broad and intense, augmented by a dense chalky tannic structure and an underlying minerality. This is a wine with incredible depth and concentration, that carries bags of black fruits, blackberry, cassis and perfumed liquorice and violet nuances on the tail end. They say this is “Taylor’s on steroids” and I couldn’t agree more.

JANCIS
ROBINSON

18.5/20

NEAL
MARTIN

96+/100

WINE
ADVOCATE

99/100



£375.00 (3 X 75CL)
VARG015

STORY

The wines of Quinta de Vargellas have a reputation as a source of the finest Ports that dates back to the 1820's and traditionally forms the heart of the Taylor's Vintage Port blend. This magnificent estate was acquired by Taylor's in 1893 and is highly regarded as one of the world's finest vineyards. The grapes are sourced from the oldest vines at the Quinta and this is only the 8th time that it has been released as a separate bottling. The 2017 Quinta de Vargellas Vinha Velha Vintage Port is a field blend of the typical Port grapes and aged for 20 months in French oak. It comes in with 105 grams of residual sugar and has an incredible depth and concentration of black fruits – a monstrous wine

“The thick skinned, beautifully ripened grapes have produced dense, firmly structured wines, quite reserved at this early stage but with impressive depth and reserves of aroma. The 2017 is classic Taylor’s, with fine, linear fruit and the signature floral scent.” “I think 2017 Vargellas Vinha Velha is a superb example of what the old vineyards are capable of achieving. The wine has all the density and depth of the 2017 vintage but is wonderfully multidimensional, the diversity of vines varieties in the five historic vineyard plots contributing to its aromatic complexity.

- David Guimaraens, Head Wine Maker.

TERROIR

Located in the remote eastern reaches of the Douro Valley, Vargellas is known for its elegant, scented wines, with their fine focused fruit and well-integrated sinewy tannins. The Vargellas Vinha Velha Vintage is selected from five individual plots: Poverinho, Renova do Depósito, Renova do Armazém, Gricha and Vinha Grande. The age of the old vines on these plots varies from around 80 to 120 years. Each plot, which is harvested individually, produces wine with its own distinct character and contains a field blend of varieties in which no one variety predominates. The terraced plots containing the oldest vines on the property account for over 15% of the estate's total production. Quinta da Vila Velha is situated on the south bank of the Douro, 1 km downriver from Malvedos. The vineyards face west, and below 250 metres altitude, so enjoy a slightly cooler climate and later ripening.



GRAHAM'S 2017

OPULENCE, FRESH, LAYERED.

ONLY 5,250 NINE LITRE CASES WERE BOTTLED.

TASTING NOTES

Deep purple in colour and with a viscosity that signals a huge body and concentration. Bold aromas of damson, blackberry and bergamot leap out with delicate scents of blueberries and fresh apricots lingering above. The palate is full bodied with ultra-fine tannins and a fine bead of acidity that is tightly woven to create a mouthfeel with great tension and power. The mid-palate is opulent and thickly layered with black fruits, blueberry jam, tobacco and rose with great length and concentration.

VINOUS
NEAL MARTIN

95/100

JANCIS
ROBINSON

18.5/20

RICHARD
MAYSON

18+/20

JAMES
SUCKLING

97/100



£330.00 (6 X 75CL)
GRAH085

STORY

The story of Graham's is that of two families spanning three centuries and is one of the most iconic producers of Vintage Port. Founded in 1820 by two brothers, William and John Graham, the company was one of the first to invest in its own vineyards in the Douro Valley, and remains a pioneer, innovating new techniques in winemaking to this day. Today, since their acquisition by Symington Family Estates, five Symington cousins share responsibility for the company. The Symington Family has also been involved with Port for generations. Nearly a century after their ancestor AJ Symington left Graham's to strike out on his own, the family came full circle to return to the company.

TERROIR

Graham's acquires its fruit from five of its individual mountainous vineyards, each with their own 'A' grade classification and varying location. They have kept as much of the wild plant life undisturbed as possible, preserving biodiversity, which translates to unique and wonderfully expressive wines reflective of the terroir. Quinta dos Malvedos is its flagship, and is located in the heart of the Cima Corgo just downriver from Tua. The property is south-facing and situated on the banks of the Douro, from which terraces rise to 400 metres. Quinta do Tua is just east of Malvedos, on the east bank of the Rio Tua, where it runs into the Douro and has South facing vineyards at altitudes from 150 to 350 metres. Quinta da Vila Velha is situated on the south bank of the Douro, 1 km downriver from Malvedos. The vineyards face west, and below 250 metres altitude, so they enjoy a slightly cooler climate and later ripening than Malvedos. Quinta das Lages is located on the Rio Torto, a tributary which comes up from the south, and joins the Douro just west of Pinhão. This quinta extends from the river right up to the hilltops (from 120 to 400 metres altitude) and faces north, which mitigates the effects of the intense heat which can be trapped in the narrow, twisted Torto Valley. Quinta do Vale de Malhadas is in the heart of the Douro Superior, adjacent to the legendary Quinta do Vesuvio. The quinta stretches out along 2 km of the south bank of the Douro and has a north facing aspect that offsets the effects of the extreme heat and dryness of the Douro Superior.



W & J GRAHAM'S 'THE STONE TERRACES' 2017

HARMONĒUS, PERFUMED AND FLAWLESS.

ONLY 600 NINE LITRE CASES WERE BOTTLED.

TASTING NOTES

Appearance is a deep inky purple with magenta rim. Above blackcurrant, black cherry and liquorice sits an exciting perfume of orange blossom and rockrose, with tinges of pine needles and bergamot in the background. The palate is plush and seductive with an enriching concentration and intensity that sits harmoniously on a very fine acid backbone. A remarkable freshness and fragrance that reflects the cooler east and northeast facing stone terraced vineyards at Malvedos. A wine of pure class and elegance, flawlessly structured and one that lingers to a long and savoury finish.

JAMES
SUCKLING

100/100



JANCIS
ROBINSON

19.5/100

RICHARD
MAYSON

19.5/20

£342.00 (3 X 75CL)
GRAH090

STORY

At W & J Graham's flagship vineyard, Quinta dos Malvedos, stone terraces that still surround the estate have been meticulously groomed since the early 1900s to produce Ports of brilliant concentration and power, practicing traditional viticultural techniques of the olden days. An uncommon approach in the Douro today due to their remarkably high construction and maintenance costs. The schist walled terraces, with their unique ability to store the sun's daytime heat through the nocturnal hours, bring considerable benefits in the final stages of ripening.

"In my 25 years as a winemaker in our family vineyards, I have never seen a year like 2017. The yields were extremely low, but the concentration and structure took my breath away. We have made some really remarkable wines."

- Charles Symington, Head Winemaker

TERROIR

The fruit used to make The Stone Terraces come from spectacular constructions surrounding the estate house at Quinta dos Malvedos, which date from the late 18th century and are planted principally with the elegant and floral Touriga Nacional. Whereas most of the Malvedos vineyards have a southern exposure, the vineyards here face east and north, with a cooler microclimate, that produces wines of exceptional quality, especially in years of heat and drought like this one. The Stone Terraces represents less than 2% of the total Malvedos production.



WARRE'S 2017

BRÉLIANCE WITH EXPRESSËN.

TASTING NOTES

Appearance shows deep purple core with crimson hue around the rim. The nose gives an immediate burst of pretty aromatics - roses and violets interplay with cherry tobacco and blackberry coulis. The mouthfeel is full and plummy with brilliance and concentration. Great depth of flavour is kept buoyant by a fresh crushed flowers, cherries and blackberries and further layers of complexity are gradually revealed through a long and developing finish, supported by great extraction and structure.



£270.00 (6 X 75CL)
WARR100

JANCIS
ROBINSON

18/20

RICHARD
MAYSON

18/20

JAMES
SUCKLING

98/100

STORY

Warre's is the oldest of all the British Port companies in Portugal, turning out some of the Douro's greatest Ports for over three centuries. Warre's 2017 benefits from a higher proportion of natural field blends (63%) than many of the other houses, making up the balance with 22% Touriga Nacional and 15% Touriga Franca, which helps to build complexity, combined with tiny yields averaging a mere 500g per vine.

It all started with two Englishmen, William Burgoyne and John Jackson, who opened offices in northern Portugal as Burgoyne & Jackson. They were initially a general trading company, exporting wines, olive oil and fruit, as well as importing dried cod and English woollen goods.

Over time, the company admitted new partners and its name changed accordingly; in 1718, Mr. John Clark married to Miss Prudence Burgoyne. Following his marriage, the firm traded as John Clark, by 1723 it was known as Clark & Thornton and finally in 1729, it became Messrs, Clark, Thornton & Warre, with the arrival of the first Warre in Portugal. This was William Warre, born in India 1706, where his parents and grandparents were long established members of the East India Company.

By the close of the 18th century, Warre's had become one of the leading companies as illustrated by the total shipments of Port for 1791. In that year, 21 companies exported a little over 30,000 pipes of Port, of which Warre & Sons accounted for 2,937 pipes, i.e. 10% of the total.

TERROIR

Warre's Vintage Port wines combine elegance, length and balance whilst still retaining the underlying rich opulence of great Vintage Port. This unrivalled style is produced from the characteristics of Warre's two principal vineyards: Quinta da Cavadinha and Quinta do Retiro Antigo. Cavadinha's location, aspect and altitude lend to a cooler ripening cycle providing the freshness, fine subtle floral aromas and ideal acidity, the latter adding significantly to the wines' longevity. Retiro Antigo's location in the hotter Rio Torto Valley, combined with the fact that just over 70% of the vineyard is made up of old, mixed vines, results in wines that show great balance, length, intensity and complexity.



COCKBURN 2017

RICH, LUSCIOUS AND EXOTIC.

2,500 CASES PRODUCED.

TASTING NOTES

Inky black with an iridescent purple hue. The nose is warming and heady, enticing and complex. Intense and concentrated aromatics develop from black plum and black currant to figs, raisins and tonka bean. The palate has great tension with peppery tannins and a racy citrus-like freshness over a firm, medium body. Rich flavours mirror the nose, blooming with dark fruits, plums, raisins and figs and an underlying textural core that carries finely balanced alcohol and is luscious to the tail end. Further flavours of dried apricot and spice develop on the finish.



WINE
ADVOCATE

96/100

DECANTER

95/100

JAMES
SUCKLING

98/100

£240.00 (6 X 75CL)
COCK075

STORY

From 1808 to 1812, Robert Cockburn, born into a distinguished Scottish family, served as a soldier in the Peninsular War under the Duke of Wellington. The Anglo-Portuguese army fought long and hard campaigns to expel the invading forces from the Iberian Peninsula. While campaigning in Portugal Robert Cockburn discovered the Douro region and its wines and resolved to return and dedicate himself to this great wine region.

In 1815, when hostilities ceased, he returned to the country that had captivated him and founded his own Port House.

TERROIR

In the remote Upper Douro Valley, the spectacular 261-hectare Quinta dos Canais vineyard produces some of the Douro's finest wines and has formed the backbone of Cockburn's Vintage Ports for nearly a century. At Canais, the grapes are picked by hand. The property's steeply terraced vineyards overlook the River Douro and benefits from an ideal south-facing aspect. This ensures ample exposure to the sun and therefore perfectly ripe grapes.

Further from the terroir, the historic Cockburn's Port lodge is one of the largest in Gaia, with a very substantial area dedicated solely to the cask ageing of great Ports. The lodge is situated close to the Atlantic Ocean, which helps create ideal ageing conditions through its moderating influence on the climate: relatively cool summers and mild winters.



2017 VINTAGE SYMINGTON PORT COLLECTION MIXED CASE

Considering the special circumstances of the 2017 vintage we are also offering a magnificent Symington Port Collection Case from the Symington Family Estates, including the 100 point Graham's Stone Terraces.



**VERY
LIMITED
STOCK!**

**£565.00 (6 X 75CL)
SYMIO01**

CASE INCLUDES:

- 1 x Graham's 2017 Vintage Port 75cl
- 1 x W & J Graham's 'The Stone Terraces' 2017 Vintage Port 75cl
- 1 x Dows 2017 Vintage Port 75cl
- 1 x Cockburn's 2017 Vintage Port 75cl
- 1 x Warre's 2017 Vintage Port 75cl
- 1 x Quinta do Vesuvio 2017 Vintage Port 75cl

ORDER FORM

Please tear this off and bring in store.

Prices given are per case, in bond Melton (Ex VAT & Duty)

CODE	NAME	CASE SIZE	PRICE	QUANTITY
POCA230	POCAS 2017	(6 x 75cl)	£150.00
TAYL195	TAYLOR'S 2017	(6 x 75cl)	£327.00
FONS100	FONSECA 2017	(6 x 75cl)	£321.00
CROF070	CROFT 2017	(6 x 75cl)	£240.00
VARG015	QUINTA DE VARGELLAS VINHA VELHA 2017	(3 x 75cl)	£375.00
GRAH085	GRAHAM'S 2017	(6 x 75cl)	£330.00
GRAH090	W & J GRAHAM'S 'THE STONE TERRACES' 2017 VINTAGE PORT	(3 x 75cl)	£342.00
WARR100	WARRE'S 2017	(6 x 75cl)	£270.00
COCK075	COCKBURN'S 2017	(6 x 75cl)	£240.00
SYMIO01	SYMINGTON PORT COLLECTION CASE	(6 x 75cl)	£565.00

YOUR DETAILS

Name.....

Contact Number.....

Email Address.....

Home Address.....

.....

TERMS & CONDITIONS OF SALE

In Bond: Wines offered are lying in Bond in Melton, and these wines will attract a charge for the Excise Duty (currently £17.85 per case of 6 bottles and £8.93 per case of 3 bottles) and VAT, when the wine is removed from Bond.

Storage: We will be pleased to store your wines in our secure Bonded Warehouse in Melton, if you so wish. The rental is 15 pence per case per week, which covers all charges.







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