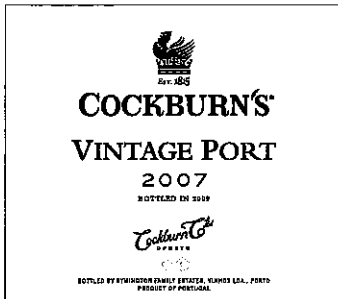




# COCKBURN'S VINTAGE PORT 2007



## COCKBURN'S 2007 VINTAGE PORT

This was the first Cockburn's Vintage Port made by the Symington family following their acquisition of Cockburn's vineyards, lodges and other assets in 2006 and they couldn't have hoped for a more auspicious year — the first widely declared Vintage since the 2003. The Cockburn's 2007 was sourced from the company's Douro Superior heartland, home to Cockburn's principal vineyard, Quinta dos Canais — the centrepiece of the 2007.

## FAMILY HARVEST NOTES

The 2007 viticultural year was characterised by erratic weather patterns which posed many challenges. The viticulture team had to be constantly on guard to safeguard the good condition of the vines and later, the developing fruit. A dry winter was followed by an unseasonably cool and humid spring, in turn followed by a cooler than usual summer. During August conditions stabilised and although temperatures were lower than average, there was very little rain, and a welcome unbroken period of sunshine through September and October ensured a complete and balanced ripening of the grapes.

Charles Symington, Douro, October 2007

## TASTING NOTE

Very deep, intense crimson colour. Lovely floral aromas of violets and rockrose. Rich cassis and red berry fruit flavours fill the palate. The supple, pure and fresh fruit reflects the year's cooler ripening cycle. The typically dry edge with peppery tannins expresses Cockburn's trademark grip in the long finish.

Symington tasting room, January 2017

## WINEMAKERS

Charles Symington and Ricardo Carvalho

Symington family impressions on their debut Cockburn's Vintage Port -

*Quite a historic wine because it was our first Cockburn declaration. We were lucky because it was a great year. Mild, dry winter. Erratic fruit set, long slow ripening in summer, a little bit of rain in August and a perfect September. Small quantities and great concentration, picked in late September. Exceptional Touriga Nacional from Quinta dos Canais made up nearly half of the blend. Perfect soft skins. Frankly, what more could we have wanted? We're certain this debut wine will make our family proud. 2,500 cases were made.*



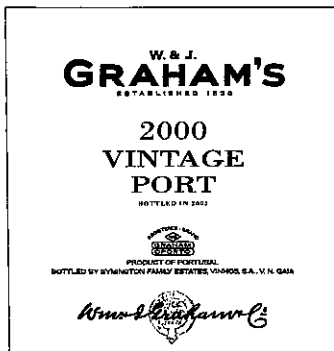
W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORT



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GRAHAM'S 2000 VINTAGE PORT

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**GRAHAM'S 2000 VINTAGE PORT**

The 2000 was a landmark Vintage for Graham's; not only was it the first Vintage of a new millennium but it was also the first to be made partially in the newly developed modern lagares, three of which were fitted in the inaugural year of Graham's remodelled Malvedos winery where they worked alongside the two 1890 traditional stone lagares.

**FAMILY HARVEST NOTES**

An unusually short and compact vintage, with very low average yields which at Malvedos were less than three quarters of a kilogram per vine. It was evident early on in the vintage from the colour and aroma of the fermenting musts that we were looking at a spectacular year. Some excellent parcels of mature Touriga Franca and Touriga Nacional from Quinta da Vila Velha and some outstanding lots from very old vines at Quinta do Vale de Malhadas were earmarked to complement the predominant component from Malvedos, and the traditional excellence of the Rio Torto lots from Quinta das Lages.

Rupert Symington, Douro, October 2000

**TASTING NOTE**

Graham's 2000 Vintage displays a deep garnet colour. On the nose it is packed with aromas of dark fruits such as plums and blackberries. On the palate it has the typical Graham richness and concentration, full-bodied, with great length and intensity on the finish. Approachable now but still 5 years or so from its prime, after which it will continue to age superbly for decades.

Symington tasting room, January 2017

**WINEMAKERS**

Peter and Charles Symington

**WINE SPECTATOR · 98/100 points, ranked 9th in the Annual Top 100 (2003)**

"Graham's is a shining example of an established Port house pushing the boat out to make even better wines through better viticulture and winemaking methodology. This is the greatest Young Vintage Port from Graham I have ever tasted, and perhaps it will be better in the long term than the legendary 1948. There's great balance and class to this young Vintage port."



APPOINTED TO THE QUEEN OF DENMARK'S HOUSEHOLD

# WARRE'S

FOUNDED IN 1670 PORTUGAL

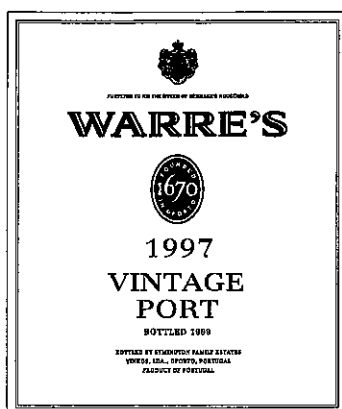
PORT



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## WARRE'S 1997 VINTAGE PORT

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The winter of 1997 was unusually cold even by Douro standards with snowfalls in January covering our Quinta da Cavadinha and the Rio Torto Quintas, which traditionally supply Warre's. In sharp contrast February and March were beautifully warm, with maximum temperatures reaching 30° Celsius. The first half of summer was cooler than usual, setting the scene for balanced maturations, later reflected in the quality of the wines.

### FAMILY HARVEST NOTES

Owing to the excellent ripening conditions, it was decided to delay the vintage at our Quinta da Cavadinha until the 29th September, later than most of our other properties. This is not unusual as we normally pick Cavadinha quite late on account of the vineyard's later ripening cycle. This decision was taken in order to achieve the most complete maturation possible, allowing the grapes more time to rebalance after the late August/early September rains. This decision worked very much in our favour and it was immediately obvious from the very first fermentations that intensely concentrated and aromatic Ports were being produced with an excellent deep purple hue.

Peter Symington, Douro, October 1997

### TASTING NOTE

This 1997 displays Warre's typical charm with attractive floral aromas of rockrose and violets showcasing typical grace and elegance. The focused, lithe fruit is expressive but not overstated. This Vintage Port is very approachable now but it will continue to develop favourably in bottle.

Symington tasting room, January 2017

### WINEMAKERS

Peter Symington and Charles Symington

James Suckling · Wine Spectator (2008) · 94 points

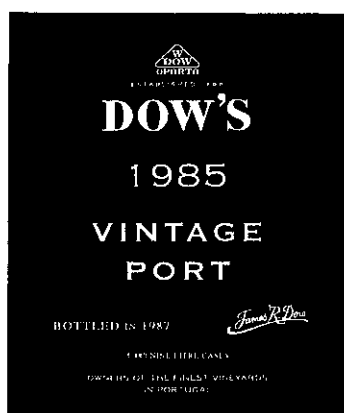
"Dark ruby. Subtle and rich aromas of prune, spice, juniper berry and leaves. Full-bodied and medium sweet, with big round tannins. Lasts for minutes on the palate. Still very young. It's lost its youthful toughness, but give it a little more time."



ESTABLISHED 1798

# DOW'S PORT

## DOW'S 1985 VINTAGE PORT



### DOW'S 1985 VINTAGE PORT

After four very dry years, the winter of 1984/85 and the spring were very wet, just what was required to replenish the water reserves deep in the schist subsoil of the Douro. This was to stand the vines in good stead through the ripening cycle between June and August during which virtually no rain was recorded. The very hot and dry summer put maturations back on track and the harvest took place under perfect weather.

### FAMILY HARVEST NOTES

Seldom can a Douro vintage have proceeded from start to finish under such splendid summer-like weather as this 1985 vintage: following one day of light rain in early September summer returned with a vengeance and for the rest of September it was exceptionally hot, midday shade temperatures at Bomfim reaching 35°C. It was indeed a vintage with "shirt-sleeve-order" from beginning to end, and it can be said that overall the wines will prove to be outstanding in quality.

Michael Symington, Quinta do Bomfim, October 1985

### TASTING NOTE

Now 33 years old, Dow's 1985 Vintage has a soft red garnet colour. The nose is packed with rich and complex aromas of mature red and dark fruits combined with Dow's hallmark peppery spice and tight focus. On the palate it shows excellent red fruit flavours with rounded silky tannins leading to a long slightly drier finish. Lovely now but will continue to age beautifully for many years.

Symington tasting room, January 2017

### WINEMAKERS

Peter Symington and António Serôdio