

2007 Vintage Port - An Excellent Offer from an Exceptional Vintage

"One of the best vintages in the last four decades: 98/100" James Suckling, Wine Spectator

"When I taste 2007, I know that it is a great vintage," the mighty Cristiano Van Zeller commented recently, and when the ex-owner of the legendary Quinta do Noval – a legend himself – comments, the wine world listens. "I think that there are three great vintages in the last four decades: 1970, 1994 and 2007," he went on to say, echoing James Suckling's enthusiasm, and that of critics and experts who have had the privilege of having a look at these exceptional wines.

Vintage Port is one of the world's rarest wines, accounting for about two percent of total port production. 'Declared' by the reputable houses in only the best years, it's worth noting that 2007 is only the 29th vintage released since 1900. A ratio of only one vintage in nearly four years being declared shows how tightly controlled vintage declarations are, and how much the port industry works to protect the reputation that vintage port has attained. From an enthusiast's point of view, these long-lived wines really only come into their own after about twenty to forty years of bottle age. Indeed the 1970s, 1966s and 1963s are only just now showing themselves at their best.

So, while we always get a bit excited about the impending arrival of a declared vintage, the noises being made in the press around the world has everyone anticipating the 2007s even more keenly than usual: unquestionably, they look destined to join the ranks of the very best. James Suckling, while comparing them to the magnificent 1977s and 1955s, actually puts the 2007s in a class of their own, above even those outstanding years. Balance, refinement, freshness and length are all hallmarks of a great year, and the 2007s have these qualities in spades, he noted.

So what made 2007 so very special? The growing season was long and relatively cool; even the usual steaming August conditions were more temperate than usual, allowing the grapes, tannins and flavours to develop slowly and beautifully. A perfect September and October and clear skies for harvest, ensured the wines show great elegance and very fine tannin structure.

"They are very harmonious with good acidity and balance", said Adrian Bridge, the head of the Fladgate Partnership. "They do not appear to have the 'puppy fat' found in wines made in the hotter, riper years, nor some of the more developed characters that are found in such vintages. The quality of fruit is what stands out in the year, and this comes from the more even ripening that happens when you do not have excessive heat."

We are delighted, then, to offer some of the very best wines of 2007, including only the fifth release of the very rare Quinta de Vargellas Vinha Velha. Made by Taylor Fladgate, the wine is produced from the oldest vines on the Vargellas estate, considered to be some of the finest terroir in the world for making port. We look forward to sharing the excitement of this, and the other great ports from this exceptional vintage with you.



Oporto

Taylor Fladgate Vintage Port 2007

“A classic baby Vintage Port nose of blackberry, currant and a little bit of green lemon leaf. Full-bodied and medium sweet. There's a solid core of ripe fruit and powerful tannins, with grip. The real deal.

94-97/100 James Suckling (Wine Spectator).”

“Serious stuff - just the merest hint of cheesiness but real complexity and almost rough tannins - hurly burly - at this stage. Very vibrant and positive with great length. This wine certainly doesn't follow any formula. Dry - yes, porty - finish. Grown up stuff. Sophisticated and a bit wild.

18/20 Jancis Robinson”

“Remarkably deep in colour, almost to the verge of being opaque. The nose is very well defined but much more introverted than Fonseca – aloof, stentorian, correct. The palate is full-bodied, beautifully defined, great weight that is channelled in one direction. Brilliant focus here, less extrovert than Fonseca of course but more refined and sophisticated. Certainly this is a Taylors for long-term ageing, one can feel it reserving its energy for 20-years down the line. Great backbone here. Very harmonious towards the finish that really caresses the palate, with a hint of white pepper lingering in the mouth. Wonderful.

97/100 Neal Martin (Wine Advocate)”

79617

Taylor Fladgate Vintage Port 2007

Retail \$210.00

Fonseca Vintage Port 2007

“Cooked raspberry, with hints of lemon peel and leaf. Full-bodied and medium sweet, with a beautiful density and a sweet fruity and tannic aftertaste. Balanced yet muscular. A little disappointing, but clearly outstanding.

92-95/100 James Suckling (Wine Spectator).”

“Looks much more evolved and indeed smells much more open than one might expect. Very luscious, with a hint of cough medicine and masses of ripe fruit, though no specious sweetness. Lots of tannin on the finish. I suspect if I were tasting this blind I might not be quite so indulgent and might wonder about what is tying everything together in the middle. Very dry finish, very open, loose start. Later: But I went back after an hour or so and can see that this is a very dramatic wine, not playing safe at all. Very tannic finish.

18/20 Jancis Robinson”

“A limpid purple garnet core. The nose is quintessential Fonseca, like a riotous party reaching its crescendo in the glass. Macerated black cherries, eau-de-vie, damson, fig and a touch of Seville orange. Then what is fascinating is that the uproar dies down with aeration, becomes more focused...as if the host has asked everyone to quieten down. The palate is powerful and spicy on the entry, sweet ripe black berried fruits, a touch of spice, fig and apricot, lovely cohesion and weight building towards a deeply joyous finish that lacquers the mouth in port-like reverie. Perhaps more approachable than the 2000 or the 2003 at this stage, this is a marvellous Fonseca. 96/100 Neal Martin (Wine Advocate)”

74094

Fonseca Vintage Port 2007

Retail \$210.00



Pinhao

Quinta de la Rosa Vintage Port 2007

“Cooked fruit aromas, with blackberry and cherry. Full-bodied, with chewy tannins, light sweetness and a tannic finish. This has an interesting structure. Needs to come together. But all there. Should be outstanding. 89-92/100 James Suckling (Wine Spectator)”

“Some greenness on the nose. Racy and really quite delicate. Unexpected! This would be manna from heaven in the Douro summer, I would imagine. Very fresh.

16/20 Jancis Robinson”

“Clearly the 2007 is destined for the High Table of Vintage Port; the juxtaposition of sweet and savoury elements and ripe primary fruit make for a very fine combination; wines of excellent deportment, finely tailored and set to last for a long time.”

Simon Field MW (Berry Brothers & Rudd)

79016

Quinta de la Rosa Vintage Port 2007

Retail \$135.00



Quinta de La Rosa

Retail prices are current as of the 29th January 2010 and are subject to change. These Ports are available while stocks last.