

WINE DESCRIPTION

GOULD CAMPBELL 1997 VINTAGE PORT



ESTABLISHED 1797

GOULD CAMPBELL PORT

In 1797 Garrett Gould prompted by the political strife wracking his native Ireland sailed for the hospitable shores of Portugal where he established the firm of Messrs. Gould Brothers & Co, operating from Lisbon and Oporto. The firm soon became very successful and brought into partnership the prestigious Merchants and Bankers, Messrs. James Campbell & Co., subsequently adopting the name by which it is still known.

In 1970 the Symington family who had themselves been Port shippers since 1882 acquired the firm. It is therefore one of the few traditional Port firms to remain a private family business thus retaining its individuality and distinctiveness.

Tasting Notes

Tremendous dark purple hue. Classic perfumed nose of ripe berry fruit, with underlying chocolate aromas. On the palate powerful and full bodied with layers of fruit finely balanced by sleek tannins, and a long lingering finish. Undoubtedly will be a wine with a long and distinguished life ahead of it.

The Viticultural Year

An ideal viticultural year has always been fundamental for the production of excellent Vintage port and we are very pleased to say that 1997 is no exception. The rains that fell in April and May were to stand us in very good stead for the hot temperatures experienced in the late summer. Spring was not excessively hot, and it was only in the final stages of maturation from mid-August and throughout September that high temperatures, sometimes reaching 40°C were experienced. This extremely hot period was accompanied by some very welcome rainfall on the 24th and 27th of August, refreshing the grapes and coming at an opportune moment. By the time Picking began on the 22nd September, this ideal final ripening period proved decisive to the outstanding quality of the year, and ensured the grapes were in excellent condition, and at peak maturity with sugar reading on average an optimum 13° Baumé.

Reviews & Awards

17 out of 20 Points

“Fat, opulent and rich. Fullish. Very good grip. Lovely ripe nutty, fruity flavours. Long. Fine finish. Very good indeed.”

Clive Coates, The Vine, September 1999

90 out of 100 Points

“Pretty berry and mineral aromas, with a full-bodied palate that builds. Excellent backbone of tannins. Medium sweetness. Gould Campbell is consistently outstanding.”

James Suckling, Wine Spectator, 29th February 2000

90 out of 100 Points

“An impressive Gould Campbell, this '97 is a beautiful luscious young Port, very forward and showy, then elongated and simpler, in the end. Up front, there's a crush of dried roses, chocolate, fat ripe grapes and esteva, all forming a burled, round texture. Then it narrows to a singular, primary note of fresh grapes, hanging on with a pure and lasting tone. Steadfast and clear as a bell.”

Joshua Greene, Wine & Spirits Guide, April 2000

“Good colour. Quite firm and rich on the nose. Good depth and class here. Fullish body. Good tannins. Balanced. Just on the dry side. Good style. Attractive finish. This is very good”.

Clive Coates, The Vine, April 2001

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than once. In 2003, his son Charles won the same award.

Vintage Overview

One of the great Vintages of the decade, with full-bodied and harmonious wines. General declaration.

Contemporary Family Comments

“The Vintage took place in dry conditions, and it was soon apparent that a great wine was being born, due to the intensely fragrant and concentrated musts, and the enormous amount of colour visible during fermentation.”

October 1997
Peter Symington

Wine Specification

Alcohol by Volume: 20% v/v (20°C)
Total Acidity: 4.4 g/l tartaric acid
Baumé: 3.5

