

WINE DESCRIPTION

GOULD CAMPBELL 2000 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

Inky purple colour. Good aromatic intensity, very fresh, fruit aromas of plum and raspberry elegantly and harmoniously balanced with delicate floral notes. In the mouth, chocolate and cedar wood flavours. Rich ripe tannins and concentration that show great ageing potential.

The Viticultural Year

The Winter was exceptionally dry with virtually no rain from October to the end of February. There were bright blue skies day after day and temperatures were very mild. Consequently this led to an early bud burst. However, cool and wet weather set in during April and the rains persisted into May, which registered three times the normal average rainfall. This slowed down vine development and flowering was delayed into May. Flowering took place still under very wet conditions leading to very poor fruit set. This set the scene for one of the smallest harvests in many years. During the month of June ideal dry weather conditions prevailed. July and August saw some useful showers although the summer wasn't one of extreme heat and as such vine development towards the end of August was slightly behind normal. September began with an unusually hot period, leading to a rapid advancement in maturity. When the Vintage started, the fruit was in excellent condition, the grapes looking slightly "raisoned" as good Port grapes should.

Reviews & Awards

92 out of 100 Points

"Lots of licorice, berry and floral character in this young Vintage Port. Full-bodied, with lots of silky tannins and a long, ripe and sweet finish. A beauty."

James Suckling, Wine Spectator, 20th February 2003

91 out of 100 Points

"Saturated deep ruby. Explosive aromas of blackberry, raspberry and spices, all lifted by a floral element. Juicy, grapey and primary, but already reveals lovely inner-mouth floral perfume. Not hugely dense or sweet but sharply delineated, with firm acids contributing to the impression of structure. Boasts an exhilarating sugar/acid balance and noteworthy vibrancy. Finishes firmly tannic and long."

Steven Tanzer, International Wine Cellar, Jan 2003

"Tight, dark and juicy, the robust fruit of this wine lasts in balance with soil-textured, schisty tannins. There's a resinous, five-spice powder scent that keeps it warm, even as it grows suave and smoother with air. A solid, mid-term ager."

Joshua Greene, Wine&Spirit, December 2002

92 out of 100 Points

"A stunning offering, this is the finest port yet tasted from Gould Campbell. Its saturated purple color is accompanied by aromas of chocolate, blackberry liqueur, smoke, and white flowers. Packed and stacked, with moderate sweetness, high tannin, and a formidable, backstrapping intensity... A sleeper!"

Robert Parker, Wine Advocate, October 2002

90 out of 100 Points

"Good, dense, tight-knit floral aromas and mid-weight fruit with big, firm tight tannins. Very well structured and made to last."

Richard Mayson, Wine Magazine, August 2002

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

The 2000 Vintage will be remembered for the immense concentration of its wines and for the small quantities produced.

Contemporary Family Comments

"All the grapes were picked in dry conditions and the sugar readings were excellent. All lots were vinified using pumping over followed by autovinification, and fermentations took place under near ideal conditions with no cooling being required."

Peter Symington
October 2000

Wine Specification

Alcohol by Volume: 20% v/v (20°C)
Total Acidity: 4.53 g/l tartaric acid
Baumé: 3.7

