

## WINE DESCRIPTION

# GOULD CAMPBELL 2003 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

The Gould Campbell 2003 Vintage has lifted blue-violets aromas on the nose. Rich and deep purple colour right up to the rim. Delicious ripe plum and black cherry flavours assault the taste buds. Black pepper and spice, coupled with hints of chocolate and coffee, all held together by balanced acidity and rich powerful tannins. Superb lingering aftertaste. The Gould Campbell 2003 Vintage has all the necessary facets and characteristics to ensure that it will age impeccably for decades to come.

### The Viticultural Year

In 2003 the annual cycle of the vine was exceptionally good: very heavy rain fell from November 2002 into January 2003. Exactly 676 mm was recorded in Pinhão during this period, more than double the ten-year average; this was to prove of crucial importance later in the year. The flowering took place under very good conditions during mid May. Rain fell on the 29th and 30th June and again on 15th July. Temperatures rose to a maximum of 42°C in Pinhao during the first few weeks of August. Persistent heat of this type results in the vine protecting itself by naturally 'closing down' to prevent loss of moisture. On the 27th and 28th August, 31 mm of rain fell at Pinhão with maximum temperatures of 26°C. This rain was heaven sent and played a central role in the quality of the fruit harvested a few weeks later. Perfect ripening weather followed. The weather cleared and warm and dry weather continued virtually unchanged throughout the picking which began in mid-September.

### Reviews & Awards

#### 95 out of 100 Points

"Loads of licorice and berries on the nose follow through to a full-bodied palate, medium sweetness and masses of fruit. Long finish. Very layered. What a deal."

James Suckling, Wine Spectator, 30<sup>th</sup> April 2006

#### 91 out of 100 Points

"This may be one of the 'lesser' Symington brands, but this Port shows very well. It is a beautifully perfumed wine, fragrant with ripe fruit. Balanced, with dusty tannins, there is a touch of chocolate to give richness, and at the end, the tannins turn dry and firm."

Roger Voss, Wine Enthusiast, 15<sup>th</sup> November 2005

"Coffee, black fruits, and graphite can be detected in the almost Pauillac-like nose of the dark purple-colored 2003 Gould Campbell Vintage Port. On the palate, this forward medium to full-bodied wine displays chocolate, tar, blackberry, molasses, and plum flavors in a slightly raw yet harmonious format. It has excellent depth, a friendly (if simple) nature, and will be approachable earlier than most top-echelon vintage ports."

Pierre Rovani, Wine Advocate, October 2005

#### 92 out of 100 Points

"Displaying delightful scents of plum with a smoky and roasted note. The GC offers a viscous and powerful wine with semi-sweet, blackberry and currant fruit along with a hint of vanilla and licorice. It is a boisterous, intense young Port with monstrous mouth puckering tannins and a lingering aftertaste... This Vintage Port should improve for two to three decades."

Roy Hersh, Fortheloveofport.com, July 2005

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 2003 wines have great 'traditional' tannic structure with attractive ripe fruit flavours - classic Vintage Port. A general declaration.

### Contemporary Family Comments

"Due to the excellent ripening conditions throughout all of September, baumés were high and fruit arrived at the wineries in perfect condition. The skins having thinned, the fermentations gave impressive colour."

Peter Symington  
October 2003

### Wine Specification

**Alcohol by Volume:** 20% v/v (20°C)  
**Total Acidity:** 4.58 g/l tartaric acid  
**Baumé:** 3.8

