

WINE DESCRIPTION

QUARLES HARRIS 1983 VINTAGE PORT



QUARLES HARRIS PORT

Quarles Harris is one of the oldest Port Houses, being established in 1680, and, over three centuries, has built an outstanding reputation for the quality of its Ports. The company is owned by the Symington family, who through over a century of close involvement in the business, have ensured that tradition and expertise is passed from generation to generation thus maintaining the excellent reputation of Quarles Harris.

Quarles Harris Ports are drawn from vineyards in the Rio Torto and Pinhão valleys of the Upper Douro where Quarles Harris have been making and buying wines from farmers for centuries. In some of these Quintas the wine continues to be made by the time honoured traditional method of foot treading in granite "lagares" which produces first class Port. This enviable position is reflected in the excellent quality and consistency of the style evident in Quarles Harris.

Tasting Notes

Deep ruby red colour. On the nose with tight and concentrated aromas of plums, cherries, and lovely mint fruit. A good balanced tannic structure with many layers of intense fruit flavours on the palate. Vintage Port at its best.

The Viticultural Year

A cold and dry winter was followed by a very wet spring. This affected flowering, a moderate summer did not help maturation, leading to the vines being about a month behind normal development. All was saved with a glorious September, turning what had seemed like being a very poor vintage into an excellent one.

Reviews & Awards

90 out of 100 Points

"Pleasant, perfumed and cedery. Elegant, very good drinking. Very attractive."

Charles Metcalfe, Wine, December 2001

90 out of 100 Points

"Good lively colour, spicy aromatic nose. Sweet, long and complex".

Tim Stanley-Clarke, Wine, December 2001

5 out of 5 Stars

"Clean nose, with fruit flavours coming through nicely. A lean, promising palate, with good quality and structure."

Peter Cobb, Decanter Magazine, February 2000

5 out of 5 Stars

"Closed and brooding nose, with underlying intensity. Big palate; tough and tight, well structured, with lovely mint fruit; powerful; a classic."

Richard Mayson, Decanter Magazine, February 2000

"A star in a recent blind tasting of 1983 vintage ports; great value."

Jancis Robinson, Financial Times, December 1998

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 twice. In 2003, his son Charles won the same award.

Vintage Overview

An exceptional Vintage, with outstanding, powerful wines, but unjustly overshadowed by the 1985s and the 1977's before them. As a result these wines are very good value at auction. Declared by most houses.

Contemporary Family Comments

"Sugar graduations in the Upper Douro were on average at least 1.5 degrees higher than last year....our own impression is that certainly above-average wines have been made throughout the Upper Douro and we are sure that some will prove to be outstanding....the fresh nose of the fermenting musts was most noticeable and reminded one to the similar lovely fermenting nose of the 1977s and 1980s..."

Michael Symington
October 1983

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 3.90 g/l tartaric acid

Baumé: 2.7

