

WINE DESCRIPTION

QUARLES HARRIS 1985 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

Rich red colour, with rich and complex aromas of mature berry fruit and hints of spices. On the palate good fruit flavours, full bodied, excellent round tannins and a long lingering finish.

The Viticultural Year

The winter and spring of 1985 was extremely wet, with a cold spell in May, and by June the vines were some three weeks behind normal development. Hot and dry weather in July and August brought development back to normal. The summer-like weather continued from early September right up to the vintage. The fine weather continued into October with a slight drop in temperature and some rain during the night of the 3rd/4th but after a few cooler days the hot, fine weather returned and remained unbroken right to the end of the vintage, with maximum temperatures of 30°C daily.

Reviews & Awards

"Very good colour. Good nose, quite sweet with a lovely underlying flavour of chocolate and roasted almonds. Medium full, good youthful grip. Ripe tannins. Fresh, balanced, stylish. Shows well".

Clive Coates, The Vine, August 1987

"Firm and well made, with sufficient structure of fruit and tannin for long-term ageing. Medium to deep ruby, with a light tomato and boysenberry nose, medium to full-bodied, with medium tannins, spicy, peppery fruit flavours and a lingering finish".

James Suckling, www.winespectator.com

Recommended

"Grassy / herby nose. Lightish, cocoa nose and palate – good balance, sweet, long finish."

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

Vintage Overview

1985 is a great classic Vintage, with concentrated, rich and potent wines. It was a general declaration. Some wines are beginning to drink very well now, however will continue to age very well for decades.

Contemporary Family Comments

"Seldom can a Douro Vintage have proceeded from start to finish under such splendid summer-like weather as this 1985 Vintage. Following one day of light rain in early September (0.55 inches at Pinhão on the 8th), summer returned with a vengeance and for the rest of September it was exceptionally hot, midday shade temperatures at Pinhão 34/35°C with warm night not dropping below 18/20°C."

Michael Symington
28th October 1985

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 3.90 g/l tartaric acid

Baumé: 2.7

