

## WINE DESCRIPTION

# QUARLES HARRIS 1997 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 colour. Very impressive on the nose with rich and intense berry fruit aromas which linger and improve. On the palate full and powerful with complex brambly flavours balanced by crisp tannins and an endless finish.

The Quarles Harris 1997 Vintage is a wine with great staying power, built to last long into the 21<sup>st</sup> Century.

### The Viticultural Year

The great quality of the Quarles Harris 1997 Vintage is in large measure attributable to the excellent viticultural conditions of the preceding year. Wet weather in April and May coming after no rainfall at all in February and March was of immense benefit as it fortified the vines against the heat later on in the summer. This was followed up by a not excessively hot spring, which allowed the vines an even and balanced development. Temperatures increased dramatically from mid-August and throughout September, interrupted only by a couple of days very welcome rain which fell on August 24<sup>th</sup> and 27<sup>th</sup>, and which greatly freshened the grapes. The high temperatures at this final stage in the vines maturation ensured that the grapes were in beautiful condition at the start of the harvest, with sugar readings an ideal 13° Baumé.

### Reviews & Awards

"Good colour. Rather raw on the nose. Good ripe fruit underneath...Ripe, medium bodied, fresh and balanced on the palate... Good positive finish. Good".

Clive Coates MW, The Vine N°195, April 2001

#### 90 out of 100 Points

"A young Port, with plenty of black pepper and cherry character. Full-to medium-bodied, with lots of sweet fruit and a velvety tannin structure."

James Suckling, Wine Spectator, February 29<sup>th</sup> 2000

"Quarles Harris is sporting a ripe mulberry nose followed by a rich tannin-laden middle finishing crisp and gentle."

Stephen Barrett, Western Morning News, August 1999

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

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

### Contemporary Family Comments

"Picking started in the Pinhão and Rio Torto valleys in around the 22<sup>nd</sup> September and it was immediately clear that some very fine wines would be made, as the musts possessed enormous flavour and bouquet, coupled to the intense purple colour extracted during fermentation."

Peter Symington  
October 1997

### Wine Specifications

**Alcohol:** 20% vol (20°C)

**Total acidity:** 4.2 g/l tartaric acid

**Baumé:** 3.2



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1997  
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PORT

BOTTLED 1999

PRODUCED AND BOTTLED BY

QUARLES HARRIS & C<sup>a</sup>, S.A., O PORTO

PRODUCT OF PORTUGAL

20% vol.

e 75cl