

WINE DESCRIPTION

WARRE'S 2000 VINTAGE PORT

WARRE'S

FOUNDED 1670 IN OPORTO

P O R T



Warre's

Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, power and softly perfumed nose. They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha and Quinta do Retiro Antigo, two of the finest estates of the Douro valley. Warre's Vintage Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

Tasting Notes

Very dark inky and concentrated colour. Lovely fresh aromas of violets. Layer and layer of ripe blackberry fruit, intensely rich and full bodied. Sweetness and tannins bind this wine together to form a perfect harmonious structure.

The Viticultural Year

The winter months were dry and mild which led to earlier than usual bud burst. However there was a sharp change in the weather in April, with an unprecedented 635 mm of rainfall at our Quinta da Cavadinha, leading to much damage and erosion of paths and terraces. This was nearly 6 times more than the 10-year average of 108mm, and was accompanied by cooler temperatures. Vine growth was significantly affected and flowering was delayed to late May, coinciding with yet further heavy showers which hit Cavadinha between 20th and 23rd May. Consequently flowering was severely prejudiced and any hopes of a large vintage were dashed. This year, the vintage only began at these Quintas on the 2nd October. The grapes were perfectly ripe and in very promising condition when picking began. The specific micro-climate at Quinta do Bom Retiro situated in the heart of the Rio Torto valley allowed the vintage to start on the 18th September, earlier than at Cavadinha. Again low yields and the small size of the berries, combined with the fact that all the wine is made by foot treading in granite "lagares", produced wines of outstanding quality and concentration with typical "Esteva" aromas.

Reviews & Awards

International Wine Challenge 2003 Gold Medal & the Port Trophy & Fortified Wine Trophy

"Lush, rich and ripe and as black as night. Peppery and slightly mineral notes show through the big black berries. It has great weight, big tannins, big alcohol, big fruit and it should be very, very successful."

WINE, October 2003

Five Stars (Outstanding)

"Brambly, peppery nose; lovely flavour, great length, texture, style. Gilt edged."

Michael Broadbent, Vintage Wine, Published 2002

91 Points out of 100

"Lovely floral aromas of berries, violets and minerals. Full-bodied, with firm tannins and a racy finish. A harmonious yet well-toned Warre."

James Suckling, Wine Spectator, 20th February 2003

96 Points out 100

"Black purple in colour, the nose has floral as well as savoury tones. The palate is amazingly seductive for Warre's. Tannins are high and ripe, and the cistus gum-scented fruit is sweet and fragrant."

Charles Metcalfe, Wine International, February 2004

91 Points out of 100

"...outstanding purity. It is a vintage port with impeccable finesse."

Robert Parker, The Wine Advocate, 2nd October 2004

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

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

Contemporary Family Comments

"We knew that a small vintage was at hand, but we had not anticipated quite how small it would be at Cavadinha; we experienced the lowest yields in living memory. The old mixed plantings, with vine ages of between 50 and 55 years, produced an average of only 420g per vine. This unprecedented low yield was due to the appalling weather during flowering, and without a doubt contributed to the marvellous concentration of the wines produced."

Charles Symington
May 2002

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.45 g/l tartaric acid

Baumé: 3.7

