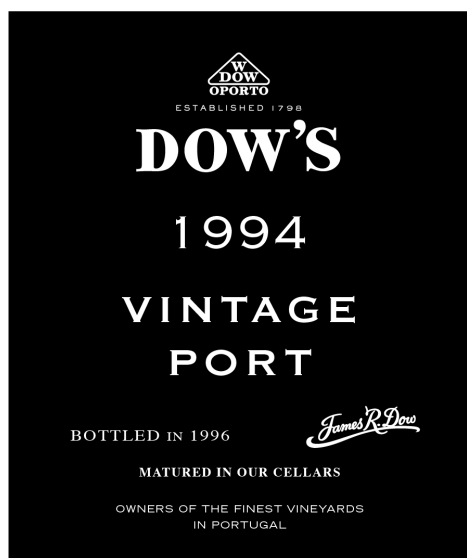




## 1994 VINTAGE PORT

Limited Re-release from the Dow's Vintage Cellars · Autumn 2021



For over two centuries the name of Dow's has been closely linked with the finest Ports from the vineyards of the Upper Douro Valley. Since 1912, when Andrew James Symington became a partner in Dow's, five generations of Symington winemakers have lived and worked at their vineyards of Quinta do Bomfim and Quinta da Senhora da Ribeira from where they have produced many memorable wines, including the only Vintage Port made in the 21<sup>st</sup> century with a perfect 100-point score.

## THE WINE

The 1994 is one of the finest Dow's Vintage Ports of the second half of the twentieth century. It was widely acclaimed by wine critics and writers soon after its initial release, earning consistently high scores. For only the second time after the original en primeur launch, the Symington family have decided to release a restricted quantity from their own maturing stocks in Vila Nova de Gaia, Portugal. This wine has perfect provenance having matured solely under the ideal conditions of the Dow vintage cellars, whose location benefits from the moderating maritime climate of the nearby Atlantic Ocean.

## YEAR AND HARVEST OVERVIEW

After several exceptionally dry years, the very wet winter of 1993/94 was greeted with great relief, replenishing much needed ground water reserves that were to prove invaluable through the very hot summer. Flowering in May was affected by cool, damp conditions resulting in some reduction of the size of the crop. July was exceptionally dry, and August was particularly hot but some timely rain at Quinta do Bomfim on the 10th and 11th was ideal for advancing the maturations. Fortunately, September was cooler and some further refreshing rain at Bomfim on the 13th and 14th proved crucial to the grapes' final phase of ripening. The vintage started at Bomfim on September 16th and the grapes were picked under perfect conditions, with cool nights followed by hot days. Grapes going into the winery displayed remarkably even quality throughout. The musts showed excellent deep colour and beautiful floral aromas.

## WINEMAKER

Peter Symington

## TASTING NOTE

Amazing near opaque crimson centre, belying its 27 years of age. Very fresh, focused fruit on the nose with distinctive aromas of blackcurrant and some liquorice notes. On the palate, the wine is very seductive, muscular, and taut with Dow's typical peppery tannins, well integrated in the fruit and underpinning the incredible structure. Bright acidity shines through the wine, assuring its balance and further longevity. Irresistible to drink now but with another two or three decades of life ahead of it.

*Symington tasting room, September 2021*

## PROVENANCE · GRAPE VARIETIES

Quinta do Bomfim (Cima Corgo) and Quinta da Senhora da Ribeira (Douro Superior). Varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinta Amarela and old, mixed vines (field blend).

## STORAGE · SERVING · FOOD PAIRING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, preferably a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. It is also a very good match with blue cheeses.

## WINE SPECIFICATION

Alcohol: 20% vol.  
Total acidity: 4.8 g/L (tartaric acid)  
Baumé: 2.9°  
pH: 3.61  
Allergy information: Contains sulphites  
Compatible with vegetarian and vegan diets