



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 21st century with a perfect 100-point score.

COLHEITA PORT

1996

THE WINE

Colheita Ports are Tawny Ports made from the very best wines of a single harvest (Colheita means harvest in Portuguese). Although they are aged in the same way as blended tawny Ports (10, 20, 30 and over 40 years) in seasoned oak casks, they differ in that they are representative of one single year and not blended to express a consistent style with little or no variation.

Dow's 1996 Colheita was produced 100 years after Dow's acquired the A-rated estate, Quinta do Bomfim – Dow's home in the Douro Valley.

YEAR AND HARVEST OVERVIEW

Rainfall at Quinta do Bomfim for the complete agricultural year was a useful 698 mm, which is comfortably above the annual average. This encouraged vigorous development during the vines' early growth stages and culminated in good flowering and fruit set. Despite a mild and humid spring, there was little incidence of disease and the good conditions set the scene for a large, healthy crop. The summer had more moderate temperatures than normal, which was a good thing because this acted as a counterpoint to the total absence of rain between June and August. The maturation cycle was slowed by the cooler seasonal conditions, but this allowed for uniform, even ripening of the grapes and led to a fairly late vintage, which started at Quinta do Bomfim on September 23rd. The vintage only finished on October 11th to allow the Touriga Franca to ripen fully and this variety produced the best wines of the harvest. The wines are very aromatic and fresh.

Charles Symington, Douro, October 1996

WINEMAKER

Charles Symington

TASTING NOTE

Intense russet centre with an amber-orange rim. Delicate vanilla and orange blossom scents combine to introduce fresh citrus notes. On the palate, the wine displays the complexity attained from more than two decades in seasoned oak, with a flavour range that includes fresh mandarins, walnuts and hints of coffee and spicy fruitcake. The lingering aftertaste reveals tobacco-leaf notes and Dow's hallmark dry finish.

Symington tasting room, Winter 2018

SERVING & PAIRING

Dow's 1996 Colheita is a perfect match to sweet pastries, such as apple pie with cinnamon. Taste slightly chilled to appreciate the full complexity and sensuous pleasure of this wine. Will keep for some weeks after opening.

WINE SPECIFICATION

Alcohol: 20% (v/v 20°C)
 Total Acidity: 4.82 g/L (tartaric acid)
 Baumé: 4.2°
 pH: 3.37
 Allergy advice: Contains sulphites