



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 2007

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.

The mild winter and warm Spring of 2007 gave rise to one of the most celebrated vintages ever. Produced from excellent wines from the same year, Dow's 2007 colheita was specially selected for ageing by Charles Symington, Dow's Master Blender.

YEAR AND HARVEST OVERVIEW

During October and November 2006, the 176mm of rainfall recorded at Dow's Quinta do Bomfim contributed in no small measure to the excellence of the wines that would be made some 10 months later. Autumn/winter rain is vital to sustain the vines through the Douro summer which can be extreme. The winter was very mild bringing budbreak forward by two weeks: Flowering and fruit set occurred during cool and damp weather, reducing yields somewhat. The unusually cool and damp months of May, June and July required constant vigilance to ensure the vines' health. August was again cooler than usual, by an average of 0.5 °C, but fortunately with very little rain. These ideal conditions allowed the fruit to ripen slowly and evenly with excellent sugar/acidity balance. The late vintage brought warm and dry conditions and it stayed that way throughout the harvest. There is no doubt that the Douro Valley has produced some outstanding wines this year.

Charles Symington, Douro, October 2007

WINEMAKER

Charles Symington

TASTING NOTE

Deep garnet core with the first suggestions of a brick-red rim. Aromas of red fruit zest and floral, honeysuckle scent. On the palate there is fresh, pure fruit, very characteristic of 2007. There is a lovely balance between the ripe and youthful fruit and the 10 years+ of cask-ageing, providing an enticing, smooth texture ending on a high note with a typically Dow dry and spicy aftertaste.

Symington tasting room, Winter 2018

SERVING & PAIRING

Dow's 2007 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: 3.9 g/L (tartaric acid)
Baumé: 3.5°
pH: 3.5
Allergy advice: Contains sulphites