

DOW'S 2000 VINTAGE PORT

DOW'S

Dow's is owned and managed by the fourth generation of the Symington family, Port producers since the 19th Century. The family, whose experience dates back over 100 years, supervises all the vineyards, winemaking and ageing of this wine.

Dow's owns two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. They were acquired in 1890 and 1896, making Dow's one of the first houses to invest in premium vineyards.

THE VITICULTURAL YEAR

Records exist at Bomfim, unique in the Douro, dating back to the Vintage of 1891. In the 25 Vintage Ports 'Declared' by Dow's in the 20th Century, it is remarkable how often rainfall at the end of August or early September played a key role. After the long dry summer, the vines are in need of water. Rainfall, even if only a little, allows the grapes to swell, the skins to soften and the sugar readings to rise. In 2000 it rained at Bomfim on the 22nd and 24th August and again on the 11th September. This was ideal and had a major impact on the quality of the wines made at this harvest. The year had started in a rather difficult way; wet and damp weather in April and May had a detrimental effect on the flowering. The 'fruit set' was poor and yields were dramatically reduced as a result. However the weather in June and July was good and maturity progressed well. With the pre-harvest rain, there was every prospect of a very small but excellent crop. This is exactly what happened.



Vintage Overview

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

The first Vintage of the 21st Century. The best wines will need to be cellared to 2015-2025.

Contemporary Family Comments

"We started picking on 25th September at both Bomfim and Senhora da Ribeira, rather later than usual. At Bomfim we used the modern fermenters, at Ribeira, we used only the traditional lagares to make all the wine from this Quinta. In 2000, the yields were incredibly low; at Bomfim we obtained an average of just 830g per vine, at Ribeira only 385g per vine. These yields are amongst the lowest of any of the great vineyards in the world. Vintaging weather was perfect throughout, with hot days and cool nights, the grapes came into the wineries at an ideal 20°C."

Charles Symington
October 2000

Tasting Notes

Deep purple colour, so dark it's almost blue/black. This is a wine of great vigour with excellent fruit aromas of plums and cassis. In the mouth, typically Dow flavours of liquorice and spices, as well as great depth and structure. It presents amazing ripe fruit flavours giving it marvellous complexity, finishing with firm bold tannin and a typical peppery dryness.

Food pairing suggestion and serving

Dow's 2000 Vintage Port will surely make any lunch or dinner a memorable one. It is a fabulous accompaniment to chocolate desserts, such as chocolate pudding, but can also be enjoyed on its own - it is an experience in itself.

Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

Decanting

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Wine Specification

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.68 g/l tartaric acid
Baumé: 3.4

Reviews & Awards

Regional Port Trophy – Decanter Awards 2012

Silver Medal – IWC 2012

93 Points out of 100

"Very grapey, with black licorice and blackberry character. Full-bodied, with ultra-fine tannins and an exquisite finish. Refined and well-made."

James Suckling, WINE SPECTATOR, February 2003

94 Points out of 100

"An opaque blue/purple colour (typical of this vintage's top offerings) is followed by a strikingly provocative aromatic display (flowers, liquorice, blackberries, and cassis). This firmly structured, classic, tightly knit, restrained port exhibits brilliant purity as well as impressive intensity...it is a beautiful, classically structured port that will age gracefully."

Robert Parker, WINE ADVOCATE, 30th October 2002

"Very deep blackish crimson. Aromatic, almost floral nose with hints of raisins. Very sweet, prune start. Extremely charming and dense with great layers of flavour. This is very clever wine that should drink well virtually throughout its life. There is no shortage of tannin underneath but the voluptuous star is already engaging."

Jancis Robinson, 17th July 2002