



COCKBURN'S
PORT



Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Guided by Robert Cockburn's conviction that "the quality of the wine - that is the first thing to be looked to", Cockburn's was also influenced by the personalities of the great individuals and families who over the centuries joined its ranks. When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although Cockburn's Vintage Ports had once demanded the highest price of all Ports, one hundred years later their reputation had slipped. Following the Symington's acquisition of Cockburn's in 2010, and the company's return to family ownership, 48 years of corporate decision making was revised, and the focus was returned to one thing: the quality of the wine.

WINE DESCRIPTION SHEET

FINE TAWNY PORT



THE WINE

Cockburn's Fine Tawny is a blend of young, vibrant wines from different harvests aged for an average of two to three years in casks before being blended and bottled ready to enjoy. They are lighter in colour than Ruby Ports and combine the fruitiness of young wines and the nuttiness derived from the maturation in seasoned oak casks.

WINEMAKER

Charles Symington

TASTING NOTE

A bright reddish tawny colour. On the nose Cockburn's Fine Tawny has light and crisp fruit aromas balanced with a nutty toffee mellowness achieved through its maturation in oak casks. On the palate it's elegant and well balanced, with a smooth and subtle long finish.

STORAGE · SERVING · FOOD PAIRING

Cockburn's Fine Tawny is the perfect accompaniment to rich creamy desserts and dried fruits but is also wonderful enjoyed on its own or as part of a long drink.

It does not need to be decanted and should be consumed within four weeks of opening. Serve slightly chilled.

WINE SPECIFICATION

Alcohol by Volume: 19% vol (20°C)
Total Acidity: 4.0 g/l tartaric acid
Baumé: 3.2
Allergy advice: Contains sulphites