



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.

FINE WHITE PORT



THE WINE

Cockburn's Fine White is a blend of young wines from high altitude vineyards that has been matured in stainless steel for up to 18 months to accentuate its freshness.

WINEMAKER

Charles Symington

TASTING NOTE

Cockburn's Fine White is a delicate golden colour with crisp, flowery aromas and hints of almond.

STORAGE · SERVING · FOOD PAIRING

Cockburn's Fine White is perfect for mixing. Served in a large glass over ice with tonic water, a slice of lemon and a sprig of mint, it makes the perfect Port and Tonic, but it can also be served chilled on its own.

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

WINE SPECIFICATION

Alcohol by Volume: 19% vol (20°C) Total Acidity: 3.7 g/l tartaric acid Baumé: 3.1 Allergy advice: Contains sulphites