

2004 QUINTA DA CAVADINHA VINTAGE PORT



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

THE WINE

In 'declared' years, the wines of Quinta da Cavadinha are an important component of Warre's Vintage Port. In years between declarations, the wines from Cavadinha are often released as a Vintage Port solely from this property. These wines show a recognisable provenance, directly reflecting the vineyard's cooler ripening cycle defined by its altitude and relatively sheltered aspect, which produce fragrant, fresh and very elegant wines. The 2004 harvest hung in the balance until the very last moment such was the unpredictable pattern of the viticultural year right up to the start of picking. Peter Symington, who celebrated his 40th consecutive vintage in the Douro, commented that he had never experienced a vintage that could so easily have swung between disaster and success.

YEAR AND HARVEST OVERVIEW

A very wet autumn in 2003 was followed by an exceptionally dry winter and spring. Every month from January to July 2004 had well below-average rainfall; accumulated precipitation up to July was between 50 and 60% lower than the 30-year average. Soil water reserves were at very low levels as the maturation cycle progressed and hydric stress was a real concern. Then the weather pattern turned on its head; rain in August and plenty of it, the highest rainfall in August in the Douro for 104 years. In tandem with the rain came below-average temperatures and as a result grape ripening slowed dramatically; by the 15th of September when we would normally be starting the vintage, sugar readings were still lagging. It was decided to delay the start of picking in the hope of an improvement in the weather and this is exactly what happened; temperatures increased significantly and maturations swiftly recovered. The quality of the wines made surpassed all expectations, showing good colour, body and balance.

Charles Symington, Douro, October 2004

WINEMAKERS

Peter and Charles Symington
Miles Edlmann

PROVENANCE · GRAPE VARIETIES

Warre's Quinta da Cavadinha vineyard
Pinhão Valley · Douro Demarcated Region
Portugal.

Grape varieties: Touriga Franca, Touriga Nacional, old mixed vines, Tinta Barroca and Tinta Roriz.

TASTING NOTE

Deep, intense garnet colour. On the nose, full brambly fruit and liquorice notes are wrapped in lovely bottle-age complexity and floral aromas. The wine is beautifully structured with full, ripe black fruit flavours underpinned by good acidity and finishing with lingering, peppery tannins. Ready to drink now, although the firm structure holds the promise of further ageing potential.

Symington tasting room, Spring 2017

STORAGE AND SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, ideally a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

WINE SPECIFICATIONS

Alcohol: 20% (v/v 20°C)
Total Acidity: 4.1 g/L (tartaric acid)
Baumé: 3.8°
Allergy advice: Contains sulphites