

COCKBURN'S[®]

PORT

TAILS OF THE UNEXPECTED



WHITE HEIGHTS

FROM VINEYARDS ON HIGH

A new generation at Cockburn's challenged our winemakers to produce a range of experimental ports—using the highest-grade lots usually reserved for our best wines. Ports that are fresh, lively, and can stand on their own two feet regardless of how you drink them: mixed or neat. Ports without limitations.

It was once thought impossible to make top quality white port in the sweltering part of the Douro we call home, yet here we are. This is White Heights – a fragrant, high-grade, slightly drier white port from high altitude vineyards that's perfect for mixing or drinking straight. We don't just embrace the unexpected, we make it.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

Fresh tropical fruit flavours such as papaya and pineapple lead the way, supported by light aromas of honeysuckle. Crisp yellow plum and pear notes finish with just a touch of vanilla.



SERVING

Perfectly suited to warm weather, drink White Heights chilled as part of a mixed drink or on its own. Either way, why not try something new? Make the unexpected. Once open, enjoy within 4-6 weeks.



FOOD PAIRING

Enjoy White Heights with salty snacks such as nuts, almonds, and lightly salted crisps.



MIXING

The Port & Tonic

Fill a large tumbler with ice and mix 1/3 Cockburn's White Heights with 2/3 tonic water. Stir before garnishing with a slice of lemon and a sprig of mint. Serve and enjoy.



WINEMAKER

Charles Symington



TECHNICAL DETAILS

Alcohol by Volume: 19%

Total Acidity: 3.54 g/L (tartaric acid)

Baumé: 1.9

Allergy Information: contains sulphites



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