



# COCKBURN'S VINTAGE PORT 2011



QUINTA DOS CANAIS

## Rediscovering Greatness

Production: 3,000 cases – 12/75cl

It is with pride that Cockburn's announces the declaration of its 2011 Vintage Port, the second declared Cockburn's Vintage produced by the Symington family.

Since taking full ownership of Cockburn's in 2010 (the vineyards, cellars and wine stocks had been acquired in 2006) the family was resolved to rediscover the style of the legendary Cockburn Vintages of the late 19<sup>th</sup> and early 20<sup>th</sup> centuries, which commanded higher prices than any of their peers.



The Symington family organized a tasting in September 2012 of every significant Cockburn Vintage Port since 1896 (of which the last remaining three bottles were opened) including the legendary '08 and '27 and culminating with the 2007 – the first declared Cockburn's Vintage made by the family. Richard Mayson, one of the guests at the tasting wrote, "Judging by some of the more recent wines, which were shown at the start of the tasting [the 2007, 2009 Canais and 2011 cask sample], Cockburn's is already well on the way to recovering its heart and soul."

The final composition of the 2011 Vintage Port has already benefitted from the valuable pointers taken from that memorable tasting in which some of the Cockburn classics, such as the 1908, earned perfect 20/20 marks from such authoritative tasters as Jancis Robinson MW. She was also very complimentary about the 2007 – writing: "A great debut for Cockburn under new management". The consensus was that the most recognizable hallmark from Cockburn's early twentieth century heyday was finesse rather than power. The supremely elegant Cockburn's 2011 Vintage recaptures the profile that made Cockburn's Vintages great.

Further reinforcing Cockburn's rediscovery of its origins is the fact that the grapes for the 2011 were sourced from the company's traditional Douro heartland, namely the Douro Superior, home to Cockburn's two prime vineyards: Quinta dos Canais and Quinta do Vale Coelho, both of which have been supplying Cockburn's for well over a century. A third property, Quinta do Cachão de Arnozelo, which lies a short distance upriver from Canais and is privately owned by a member of the Symington family, made a small contribution.





The 262 hectare (632 acres) Quinta dos Canais is one of the Douro's most beautiful properties, its 96 hectares of south-facing, steeply terraced vineyards occupy a natural amphitheatre which overlooks a broad sweep of the Douro River. The vintage at Canais progressed under ideal picking conditions between the 8<sup>th</sup> September and the 5<sup>th</sup> October. The Touriga Nacional (27% of the vineyard) flourished in the idyllic weather experienced during the final stages of ripening and produced intensely aromatic wines with typical esteva (rockrose) freshness and elegance: the recognizable signature of the Cockburn's 2011. The Nacional also contributed firm, well-integrated tannins and a fine natural acidity providing great structure and balance to the final wine. The majority of the Touriga Nacional vines at Canais were planted between the early 1980s and the early 1990s and their average age is 25 years. The maturity of these plantings underlines their important contribution to the Cockburn's 2011 Vintage blend (55%).

At Quinta do Vale Coelho, which was acquired by Cockburn's in 1893, the vintage took place between the 12<sup>th</sup> and the 30<sup>th</sup> September. This small, isolated



THE WATER CHANNEL THAT GIVES THE QUINTA ITS NAME



property (10km upstream from Canais) produced tiny yields of just 300g per vine from its *Vinha Velha* (old vines), and 350g from the Sousão vineyards. The resulting powerful, concentrated and tannic wines act as the 'seasoning' to the Cockburn 2011 Vintage, contributing length and grip.

**Tasting Note:** Cockburn's 2011 Vintage Port shows a distinctive fragrant esteva (rockrose) nose, indicative of the substantial Touriga Nacional contribution to the final blend. In the mouth there is a wonderful, pure fruit quality (red cherries and strawberry) denoting the fresh acidity, which underpins the wine's structure and balance. A wine of great finesse and poise, in the style of the early 20<sup>th</sup> century Cockburn's Vintage Ports.

**Cockburn's 2011 Vintage Components:**

- Quinta dos Canais - 80%
- Quinta do Vale Coelho - 15%
- Quinta do Cachão de Arnozelo - 5%

**Grape variety percentages:**

- Touriga Nacional - 55%
- Touriga Franca - 30%
- Very old mixed vines - 10%
- Sousão - 5%

**Wine Specification:**

- Alcohol by volume - 20% v/v (20°C)
- Total acidity - 4.30 (g/l)
- Baumé - 3.40
- Bottled during April / May 2013 with no filtration or fining
- Winemakers: Charles Symington and Ricardo Carvalho

APRIL 2013



TERRACED VINEYARDS AT CANAIS

