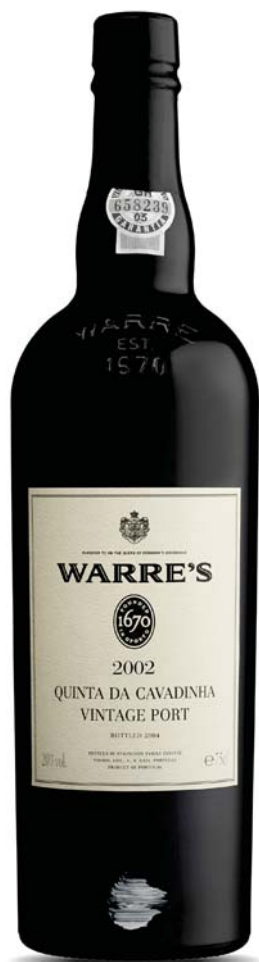


2002 QUINTA DA CAVADINHA VINTAGE PORT



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 aspect, which produce fragrant, fresh and very elegant wines.

VINTAGE OVERVIEW

The winter of 2001/2002 was very dry in the Douro, with records at Pinhão showing low rainfall between November and March – 30% below normal. The clear weather meant warm sunny days were followed by very cold nights, and these pronounced fluctuations led to a later than normal budburst. April frost damaged some higher vineyards and reduced the size of the crop.

The summer was dry but relatively mild, with August temperatures a little below average, which helped the vines withstand the summer surprisingly well. Some welcome showers in late August were perfect to bring the fruit along, with grapes swelling, sugar readings rising and skins softening, exactly what was required to pave the way for the vintage.

Picking began fairly early, from September 9th with the grapes looking in exceptionally fine condition. The dry, warm weather broke from the middle of September and a period of continuous rain followed. However, the grapes picked before the rain arrived provided the basis for some very good wines.

TASTING NOTE

Deep garnet colour. On the nose packed with jammy red fruit aromas and notes of rockrose. The palate is fresh and well balanced, with spicy floral flavours and a long elegant finish.

STORAGE & SERVING

Store the bottle lying down. Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel. One of the great strengths of Vintage Port is that it gives equal pleasure enjoyed young and after several decades in bottle. One of the best pairings with Vintage Port is

cheese (cream cheese, blue cheese and cured cheese) but it can also be enjoyed alongside many desserts, or simply on its own.

SYMINGTON REMARKS

The early made wines, which thankfully are from the best vineyards such as Cavadinha, escaped the damage done by the rain. However towards the end of the month it was clear that the weather was taking the edge off what could have been a really excellent all round vintage. There are undoubtedly some very good wines made in the first phase of the harvest.

Charles Symington
October 2002

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total Acidity: 4.4 g/L (tartaric acid)
Baumé: 3.9
Allergy advice: Contains sulphites