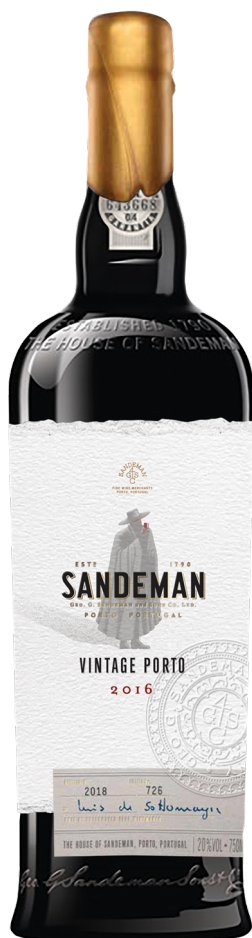


Sandeman,
Vintage Port 2016
Douro, Portugal



Grape Varieties	40% Touriga Franca 40% Touriga Nacional 10% Tinta Roriz 5% Tinto Cão 5% Sousão
Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	100g/L
Acidity	4.6g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

There are few more iconic images in the world of wine than the 'Don', the logo created for the Sandeman family in 1928 by George Massiot Brown. The cape was modelled on the attire worn by university students in Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez. Today, the wines are good enough to be every bit as famous as the image of the Don. Since Sogrape bought Sandeman in 2002, the major improvements and investment that have taken place in the vineyards and the winemaking has seen the wines rise to the top of the tree in Port.

VINEYARDS

The grapes for Sandeman's Vintage Ports are sourced from the best plots at the Quinta do Seixo and the Quinta do Vau estates in the Cima Corgo sub-region of the Douro near the town of Pinhão. These prime vineyards are on the steep, stone-walled terraces of the south bank of the River Douro and are planted on schist - a slate-like metamorphic rock which fractures vertically and allows the vine roots to dig deep to access water and nutrients. The vines are tended to manually following sustainable practices and the grapes are harvested by hand.

VINTAGE

The 2016 vintage in the Douro began with a mild and dry winter. Spring was uncharacteristically cool and wet and this caused some issues with flowering and fruit set and reduced yields but ultimately made for greater concentration of flavour in the fewer bunches that did ripen. The beginning of summer was mild with cool nights. A heat wave from August until early September followed, but some timely rain showers gave the vines the necessary boost required to complete the final stages of ripening. According to winemaker Luís Sottomayor, 'The degrees of complexity, colour and structure make the 2016 Ports absolutely exceptional.'

VINIFICATION

Vinified at the Quinta do Seixo winery, the grapes were foot trodden in granite lagares. This ancestral method achieves the perfect levels of extraction of colour, tannin and flavour. When the ideal balance between these components was achieved, the fermentation was halted by fortification with top-quality grape spirit. The wine remained at Quinta do Seixo over the winter and was then transported to the Sandeman cellars in Vila Nova de Gaia in the spring of 2017 where it was aged in oak casks for two years. During this period the wine underwent several rackings and careful analysis and tasting by Luís Sottomayor. The final blend was assembled from his careful selection of the finest casks.

TASTING NOTES

Deep purple in colour. On the nose intense and complex aromas of blackberry, black cherry and plum combine with spicy notes of cocoa, floral hints of rockrose and a subtle minerality. Velvety tannins coat the palate and a crisp acidity carries the layers of flavour onto the harmonious and lengthy finish. This is a powerful yet elegant Vintage Port, with great potential for ageing for many decades to come.

AWARDS

Sommelier Wine Awards 2019, Silver

