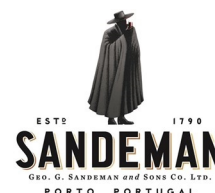


Sandeman,
Vintage Port In Gift Box 2018
Douro, Portugal



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

2018 was a challenging vintage in the Douro due to unsettled weather at the beginning of the growing cycle. An extremely dry and cold winter delayed budburst and a particularly rainy spring led to increased disease pressure in the vineyards, which resulted in lower yields. Nevertheless, the spring rains replenished water reserves in the soil and sustained the vines through the hot and dry summer that followed. The grapes harvested were top quality with great concentration and balance – ideal for the production of Vintage Port. "2018 is one of the best, if not the best, vintage years I have witnessed", claims Luís.

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 2019 where it was aged in oak casks. 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 ruby in colour, almost opaque. On the nose intense aromas of blackberry, black cherry, cranberry and redcurrant combine with herbal nuances, spice and cacao. On the palate it has a powerful attack, with a lively acidity and firm but ripe tannins. A stony minerality combines with the precise berry and spice flavours and culminates in a deliciously lingering finish.

AWARDS

International Wine Challenge 2023, Gold

Grape Varieties	50% Touriga Franca
	40% Touriga Nacional
	5% Sousão
	5% Tinto Cão

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	106g/L
Acidity	4.6g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan