

COCKBURN'S[®]

PORT

TAILS OF THE UNEXPECTED



RUBY SOHO

TRADITION, REINVENTED

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.

Taking our lead from Soho tradition, we've raided the recipe book and recreated our favourite ruby blend from the heyday of the iconic port and lemon – the drink behind a million tails (we'll show ourselves out...). This is Ruby Soho: a delicious premium ruby port brimming with character. Taken from the past and remade for the present.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

Bright aromas of blackberry fruit and toffee complement succulent red and black fruit flavours. Great freshness and balance are topped off with moments of explosive peppery spice.



SERVING

Enjoy Ruby Soho at room temperature, or slightly chilled in warm weather. Serve it as part of a long drink or neat, if your that way inclined: this is your party, drink it how you like it. Once open, enjoy within 4-6 weeks.



FOOD PAIRING

Enjoy Ruby Soho with cheese and chocolate desserts.



MIXING

The Port & Lemon

Fill a large collins glass with ice and mix 2/5 Cockburn's Ruby Soho with 3/5 soda water. Add a dash of lemon juice and sugar syrup to taste and stir. Garnish with a slice of lemon and a glacé cherry. Serve and enjoy.



WINEMAKER

Charles Symington



TECHNICAL DETAILS

Alcohol by Volume: 19%

Total Acidity: 4.41 g/L (tartaric acid)

Baumé: 3.7

Allergy Information: contains sulphites



COCKBURNS.COM

