

QUINTA DOS CANAIS 2001 VINTAGE



COCKBURN'S

Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Originally wine merchants in Leith, Scotland, their Port house was founded with the objective of securing a supply of excellent wine at its source which would give them an advantage over the influx of poor quality, cheap Port which was so common in Britain at the time. In the words of Robert Cockburn himself, **“the quality of the wine – that is the first thing to be looked to”**.

Guided by this conviction, Cockburn's was also influenced by the personalities of the great individuals and families who throughout its history joined its ranks. The Smithes, Teages, and Cobbs, to name only the most influential, would follow the vision of Robert Cockburn and develop the company into one of the greatest names in Port.

When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although in the early 20th century Cockburn's Vintage Ports demanded the highest price of all Ports, one hundred years later their reputation had fallen significantly.

Following the Symington family's acquisition of Cockburn's in 2010, and the company's return to family ownership, forty-eight years of corporate decision making was revised, and the company focus was shifted back to one thing: the quality of the wine.



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The predominantly South facing exposure of Quinta dos Canais produces grapes with a high degree of maturation. The Touriga Nacional and Touriga Franca grape varieties, the Douro's finest, make up nearly 60% of all vineyard planting at Canais, thus largely determining the style of Canais wines. The high level of maturation almost always achieved at the property produces Touriga Nacional and Touriga Franca wines at their best with typical floral aromas combined with rock rose.

Tasting Notes

Red ruby colour. On the nose lifted red fruit aromas with nuances of peach and ripe apricot. The palate has rich red fruit flavours, medium body and good balance, leading to a slightly drier finish in the Cockburn style.

Vintage Overview

A good vintage yielding dark and well-structured wines. Not generally declared after the 2000 vintage, but excellent single quinta wines from major brands.

Wine Specification

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.6 g/l tartaric acid
Baumé: 2.9

Contemporary Family Comments

The 2001 wines are looking extremely promising, with the best wines showing excellent colour and structure.
Charles Symington
17 October 2001

Storage | Decanting | Food pairing suggestion and 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.