

**QUINTA DOS CANAIS
VINTAGE PORT
2004**



Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. 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 slipped. 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.

THE WINE

Quinta dos Canais has always provided the bedrock of Cockburn's legendary Vintage Ports and for several decades the Touriga Nacional has been at their heart. This variety was saved from near extinction largely through Cockburn's farsighted research work during the 1970s and 1980s and thanks to Cockburn's and a small handful of others, the Touriga Nacional was saved from oblivion. The absence of Touriga Nacional would be unthinkable to any Port winemaker, considering the importance the variety represents for producing outstanding Vintage Port. Approximately one third of the 97-hectare Canais vineyard is planted with Touriga Nacional.

YEAR AND HARVEST OVERVIEW

A very wet autumn in 2003 was followed by an exceptionally dry winter and spring. Every month from January to July 2004 had well below-average rainfall; accumulated precipitation up to July was between 50% and 60% lower than the 30-year average. Soil water reserves were at very low levels as the maturation cycle progressed and hydric stress was a real concern. Then the weather pattern turned on its head; rain in August and plenty of it, the highest rainfall in August in the Douro for 104 years. In tandem with the rain came below-average temperatures and as a result grape ripening slowed dramatically; by the 15th of September when the vintage would normally be starting, sugar readings were still lagging. The start of picking was delayed in the hope of an improvement in the weather and this is exactly what happened; temperatures increased significantly, and maturations swiftly recovered. The quality of the wines made surpassed all expectations, showing good colour, body and balance.

WINEMAKER

Jim Reader

TASTING NOTE

Pronounced dark red centre with a narrow garnet rim. Typical Canais red fruit character on the nose, overlaid with brooding plummy and liquorice scents.

On the palate the wine is full and bold with signature Cockburn's 'grip' providing great structure. The schisty tannins underscore the ripe red fruit flavours, and understated smoky nuances lead to a long, satisfying finish.

Symington tasting room, Spring 2018

PROVENANCE · GRAPE VARIETIES

Quinta dos Canais in the Douro Superior sub-region of the Douro.
Principal component varieties: Touriga Nacional and Touriga Franca, complemented by Tinta Barroca, Tinta Roriz and Tinta Amarela.

STORAGE · SERVING · FOOD PAIRING

Store the bottle horizontally, ideally in a cool place with a constant temperature.

Decant before serving, ideally a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

WINE SPECIFICATION

Alcohol by Volume: 20% vol
Total Acidity: 5.5 g/l tartaric acid
Baumé: 3.4°
pH: 3.43

Allergy advice: Contains sulphites