

WINE DESCRIPTION

COCKBURN'S QUINTA DOS CANAIS 2010 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.

QUINTA DOS CANAIS 2010 VINTAGE

Quinta Vintage Ports are made from the grapes of a single harvest and from an individual estate, or "Quinta". Produced and bottled in the same way as Vintage Ports, Quinta Vintage Ports are ready to drink about 10-15 years after harvest.

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 "Esteva" (Gumcistus). The wines are very full bodied with fresh acidity and with a characteristic dry finish of great length.

Tasting Notes

Quinta dos Canais 2010 is a big-hearted young Vintage Port with an opaque deep purple colour. Lovely floral nose with the sweetness of intense ripe berry fruit aromas and a touch of fig and mint/eucalyptus. On the palate, a very full-bodied but surprisingly supple young wine, with concentrated dark fruit flavours (black plums) and a touch of pepper. Beautifully balanced by polished, round silky tannins, which follow through to a long and slightly drier finish.

Vintage Overview

After three very dry years, the Douro had an absolute deluge during the winter of 2009/2010. Near perfect weather throughout the harvest. Some excellent quinta vintage ports were bottled in 2010.

Wine Specification

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.5 g/l tartaric acid
Baumé: 3.8

Contemporary Family Comments

It appears at this early stage (some tanks are still fermenting) that the Touriga Franca, always a late ripener, has performed less well in some vineyards this year. Franca did not like the conditions in some areas, but in others it was very fine. But the excellence of the Nacional has more than made up for this. Charles wrote 'the wait was well worthwhile, the Nacional must be well balanced with good colour, producing wines with very elegant aromas'. Our winemaking teams have made some very good Ports this year.

Paul Symington
17 October 2010

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.

