

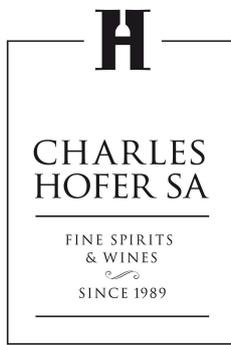
## Fonseca Guimaraens 2012

Fonseca is to make a limited release of a Guimaraens Vintage Port from the 2012 harvest. Commenting on the release, Fonseca's Managing Director, Adrian Bridge, said: "I am very pleased to say that we will be making a limited release of 2012 Guimaraens Vintage Port. The signature fruit quality of the Guimaraens Vintages is very much in evidence and the relatively cool ripening conditions have given it an attractive freshness and elegance. The Guimaraens 2012 is the perfect Vintage Port for early drinking." Commenting on the viticultural year, Fonseca's wine maker David Guimaraens noted: "The dry winter and cool spring conditions led to low yields and plenty of aromatic intensity, to which the cool ripening season added crisp acidity and purity of fruit. The 2012 displays all the fine fruit character that we expect from Guimaraens Vintage Ports combined with an attractive freshness and finesse typical of the year." The Guimaraens Vintage 2012 will be released in time for the year end and details of availability will be available from Fonseca's worldwide distributors.

### Notes on the 2012 viticultural year and harvest

The winter preceding the 2012 harvest was much colder and drier than usual, with only 183,6mm of rain falling at Pinhão between November and March. Bud burst occurred at the normal time towards the third week in March followed by good levels of rainfall in April and early May. At the end of May the vineyards showed low vigour, a result of the extremely dry winter and cooler than normal spring. Continued good weather during June and July led to the healthy evolution of the vines, although the smaller berries and bunches showed a low yield for the year. Véraison occurred a little later than usual.

An initial evaluation of the grapes in mid-August showed that they were still very low in sugar, but with high levels of acidity. The canopy growth however, was in remarkable condition for the time of the year, allowing a continuous ripening of the crop to continue all the way through the harvest. As a result, picking at Quinta do Panascal started on the 20th September, Quinta do Cruzeiro on the 21st and the 2nd October at Quinta do Santo António. The vintage was briefly interrupted by some rain fall on the 24th September, but excellent weather conditions for the rest of the harvest prevailed.



## **Tasting Note**

Deep ruby black centre with narrow purple rim. Impressive depth and intensity of fruit on the nose. Very fine complex woodland berry aromas intertwined with discreet resinous, balsamic scents of garrigue, rock rose and wild herbs. On the palate the dark fruit flavours have a surprising freshness and a tight mesh of thick, grippy tannins provides both structure and volume. A wonderfully long finish leaving succulent flavours of raspberry and cassis. Very fine and beautifully balanced, the 2012 Guimaraens combines the depth and richness of Quinta do Panascal with the clearly delineated fruit and heady scented quality of the Pinhão Valley.

## **Guimaraens Vintage Port**

Made in years when a Fonseca Vintage is not declared, Guimaraens Vintage Ports were traditionally blended from the best produce of the firm's two Pinhão Valley estates, Cruzeiro and Santo António. In recent years, however, Fonseca's flagship property Quinta do Panascal has become an increasingly important component. Panascal, in the Távora Valley, is one of the most highly reputed Port vineyards. Quinta do Cruzeiro, on the east bank of the Pinhão River, has been supplying Fonseca since the 1870's and has been a component of the firm's Vintage Ports since 1912. Close by, Quinta de Santo António is another historic property already highly rated in the 1761 classification of Port vineyards. It is the site of award winning work in the field of sustainable viticulture.