



Smith Woodhouse is a specialist producer of premium quality Ports. The quality consistency for which Smith Woodhouse Ports are renowned is underpinned by Smith Woodhouse's own Madalena vineyard from where the wines are largely sourced. This small Quinta (vineyard property) has the highest "A" quality rating and is located in the Rio Torto district, acknowledged as one of the finest Port growing areas of the Douro Valley.

THE WINE

Smith Woodhouse 2011 Late Bottled Vintage (LBV) Port was matured in wood for up to four years. Bottled in 2015, without any fining or filtering, it was then aged in bottle for a further six years in the Smith Woodhouse lodge in Vila Nova de Gaia, prior to release. This prolonged ageing, first in wood and then in bottle is key to the development of the sumptuous nose and flavours that lend this Port a style and complexity akin to that of Vintage Port. Most LBV Ports produced today are matured exclusively in wood, filtered before bottling and placed on the market without any bottle-ageing. Smith Woodhouse's traditional method of maturation, marrying both wood and bottle-ageing, distinguishes it from most other LBVs currently available.

YEAR AND HARVEST OVERVIEW

Whilst as a whole it was another exceptionally dry year, abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development and sustenance during the growing and ripening stages. A precocious growing season pointed to an early vintage; maturation studies in mid August indicated sugar readings well ahead of the average, but phenolic ripeness lagging behind. Fortunately, timely rain came down on August 21st and again on September 1st and this proved decisive in achieving balanced maturations (sugars, acidity and phenolics). Picking dates were pushed back in order to allow the vines to benefit fully from this welcome rain. Clear skies and fine, warm weather continued throughout the vintage and the scene was set for excellent harvesting conditions.

Charles Symington, Douro, October 2011

WINEMAKERS

Charles Symington

TASTING NOTE

Intense, deep red colour. Aromas of ripe, red fruits, black cherry, cassis and spicy notes. On the palate, compact, succulent red and black fruits of the forest with a touch of peppery spice with a long, lingering finish.

PROVENANCE · GRAPE VARIETIES

Smith Woodhouse's own Quinta da Madalena and a handful of other Rio Torto Valley vineyards which have traditionally supplied Smith Woodhouse. The principal component varieties were the Touriga Franca and Touriga Nacional, whilst the old mixed vines from Madalena also made a sizeable contribution.

STORAGE & SERVING

Bottled with a driven cork (as with Vintage Port), the bottle should be stored horizontally and somewhere with a cool, constant temperature. As the wine is unfiltered, it will create a natural deposit and should therefore be decanted before serving. This Port accompanies a wide selection of cheeses, such as blue cheese (Stilton, Roquefort, etc) as well as sweet desserts and dark chocolate.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total acidity: 4.3 g/l tartaric acid
Baumé: 3.8°
pH: 3,65
Allergy advice: Contains sulphites