

Newsletter, December 2017

Dear Friends

We hope everyone will have a Merry Christmas and we wish you all a Happy New Year. In this Newsletter you can find information on tastings in The Vintage Port Club and visit to Porto and The Douro in October. Furthermore, you can have a peek into next year, where our Club will continue to explore the wonderful world of Port.

Dalva with Isabel Abreu Lima

The 20th of September we tasted 'gold' from Dalva. Elsa Couto from Dalva was invited to join us, but unfortunately, she was occupied due to the 130 years jubilee of Porto Cruz. Instead, we could welcome Isabel Abreu Lima, who did a fine job presenting the wines from Dalva. It's always an honor for us that a lot of our Portuguese friends - old and new ones - chooses to participate in our tastings and events.



Isabel Abreu Lima, Dalva tasting 2017

Dalva is famous for Golden Whites. Until now, they have released 1952, 1963, 1971 & 1989 of which we tasted three (63, 71, 89). Besides that, we had Dry Whites (10 & 40 years), Colheitas (82, 90, 95, 2000 & 2004), White Colheita (2007) and Vintage 1994.



Dalva tasting, 2017

After the tasting participants gave their scores with the following Top 5:

- Golden White 1971 (94,1)
- Golden White 1963 (92,9)
- Colheita 1982 (91,7)
- Colheita 1990 (91,0)
- White Colheita 2007 (90,5)

Vintage 1977 - Top of the Pop!

In October we were tasting the Classic Vintage 1977 - often compared with 1963. We choose the 12 wines highest rated by Wine Spectator (from 85 to 100 points!) and added a special bottle, Quinta do Bomfim Vintage 1977 made exclusive for the Danish Market. The wines were:

Fonseca 100 WS point - Taylor 97 WS point - Smith-Woodhouse 96 WS point - Niepoort 94 WS point - Warre 93 WS point - DOW 92 WS point - Graham's 91 WS point - Offley 88 WS point - Quarles Harris 87 WS point - Ferreira 86 WS point - Delaforce 85 WS point - Bomfim.



Vintage 1977, small selection of Vintage 1977

Our members were not surprisingly very dedicated to this tasting, and 48 were present. The wines were served semi-blind and poured up front, so everyone could compare them all at the same time and follow their development during the evening.

The results did not exactly match scores from *Wine Spectator*, but in general the wines were all very good, with a small bottle variation.

The Top 5 of the night was:

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| • Fonseca | (92,44) |
| • Niepoort | (91,97) |
| • Smith Woodhouse | (90,91) |
| • Graham's | (90,35) |
| • Warre | (90,26) |



Vintage 1977 tasting, 2017

20 and 30 Years Old Tawny

Our Christmas tasting focused on producers of Tawny, who often - a bit misleading - are called either 'new' or 'small'. We tasted 20 and 30 Years Old Tawny from 8 different brands (one of them 40 Years Old).

The tasting was semi-blind over two flights: first eight 20 Years Old Tawny followed by seven 30 Years Old Tawny + one 40 Years Old Tawny. On the side, we had a blind bottle as a part of our 'The Vintage Port Club Traditional & Extended Very Nasty Before Christmas Quiz 2017'. A quiz containing very geeky Port questions.

The eight houses were:

Quinta Santa Eufemia, Quinta das Lamelas, Blackett, Bulas, DR, Butler Nephew, Quinta do Devesa & Viera de Sousa.



Lineup of 20 & 30 Years Old Tawny, 2017

The best rated wines of the evening came out very close:

- Blackett 30 Years (90,48)
- Bulas 30 Years (90,43)
- DR 20 Years (90,32)
- Blackett 20 Years (89,26)
- DR 30 Years (89,12)

These 5 were followed by Lamelas and Bulas.

Eufemia 20 Years, Davesa 20 Years and both Viera da Sousa were all a bit disappointing this evening.



Christmas tasting 2017

Visit to Porto & Douro in October

It's always wonderful to be back in Porto and the Douro. Seven members of the Club spent again some days in Portugal in October visiting Quintas and Lodges. The first tastings took place in Porto, where we visited Quinta da Boeira, Cockburn's and Dalva. We had a nice tour through the cellars and tasted some good ports. Thanks for the hospitality to all of you.



Tasting at Dalva, 2017

First visit was Cockburn's, where we had a fine tour through the cellars and a nice tasting. After that the same took place at Dalva.

The next morning the train stopped in Ferrão, where we were picked up by 'The Crasto Girls', who drove us up to the beautiful place Quinta. We had a very informative visit and a lovely lunch with tasting on the terrace.

Thanks a lot to Miguel Roquette for arranging the visit.



Lunch at Quinta do Crasto, 2017

The next day we moved further inland by train to Pocinho, where we met with Alvaro van Zeller, who showed us his Quinta and informed us about all his plans for buildings and restoring. We went for a walk in the vineyards as well and had a fine talk about Port, his upcoming winery and other ideas. And as always, we had a good laugh together with Alvaro.

After a nice lunch at a local restaurant, Alvaro drove us the whole way back to our hotel, with a pitstop at the winery on the way. The evening ended with a great dinner at the new restaurant at Quinta de La Rosa.



Lunch with Alvaro, 2017

Next morning, an early train took us back to Porto, where we had a nice visit at Taylors, where we met with another old friend of the Club, Luís Canerio, who told us about the 3 Vintages from 2015 from Fladgates, which we of course tasted as well.

All in all, another great visit to both Porto and the Douro. And of course, we will be back again soon.



Luís Canerio pouring Vintage 2015, visit 2017

Tasting of Terroir in January 2018

A Classical Vintage is a blend of different Grapes from different Vineyards from different Quintas in the Douro. All components add something to the final blend. A couple of years ago we tasted Single Variety Vintage Port together with João Nicolau de Almeida from Ramos Pinto. We had the same fine experience of tasting Single Varieties of Taylor's back in 1999 in Porto.



Visiting Taylor's - tasting of Vintages & Single Varieties, 1999

In January 2018 we'll taste Single Vintage Port from different Quintas placed all over the Region. The aim is to learn more about Terroir and compare wines from Quintas in the West and in the East & on the left or the right bank of the Douro.

The tasting contains 12 different wines from 5 different years and we'll talk about climate, rain, the Cadastro-system and more.

Among the Quintas represented are Vargellas vs. Terra Feita, Cavadinha vs. Panascal vs. Malvedos, Bomfim vs. Senhora da Ribeira, Vallado vs. Vale Meao and Canaís.

Winemakers Dinner with Quinta do Vesuvio

We're all looking forward to the annual Winemakers Dinner. In 2011 some of us visited and spent the night at Quinta De Vesuvio together with Dominic Symington - and ever since it has been a wish to facilitate a tasting of the wines from this historical and magnificent place.

The Quinta is among the very best of all the Quintas owned by the Symington Family. It was mentioned for the first time in 1565 and had been owned for many years by the legendary Dona Antonia Ferreira. Symington bought the Quinta in 1989 and renovated buildings and vineyards.



Dominic Symington, midnight dinner - after our work in the lagares, 2011

Dominic Symington has visited the Vintage Port Club several times before - last time was for our gigantic tasting of Vintage 1994 back in 2014. And Dominic has always been a very kind host both in Porto and in The Douro.

It is a great honor for us to welcome Dominic on the 23rd of February 2018 for our Winemakers Dinner with focus on Vesuvio, its terroir and the wines we will be tasting. Included will be a long row of Vintage Ports from 1989 until now and besides that a couple of Capela Vintages.

Triathlon in March & General Assembly in April

Two more tastings are coming up in Spring next year. Wednesday the 21st of March we'll host a so-called Triathlon tasting, comparing various brands from different years. The overall theme will be Sogrape, and Vintage Ports from Sandeman, Ferreira & Offley will be on the menu.



A tasting of Sandeman, Ferreira & Offley at the Sandeman lodge in 2014

The last tasting before summer is held at the General Assembly Tuesday the 24th of April. The theme is Late Bottled Vintage in different years - some new and some older.

Port Festivals

First Monday in November the traditional Port Festival at Boersen in Copenhagen took place, arranged as always by Henrik Oldenburg. A lot of members of The Vintage Port Club participated (also as always).

The VIP tasting this year was with Dirk Niepoort, who presented old and new still wines and Port. Among the Ports were LBV 1981, Colheita 1997, Vintage 2015 and two Garrafeira from 1977 and 1952. Per Stenaa represented our Club and another member of the board, Bjarne Mouridsen participated as a journalist. Besides Dirk Niepoort we met old and new friends from Portugal such as Carlos Flores, Gustavo Devesas, Jorge Rosas and many others.



Boersen Port Festival, Niepoort tasting 2017

As Henrik Oldenburgs Port Festival took place the first time back in 1988, it was the only Port Fair in Denmark. Today there are several. The 3rd of February, the Aarhus Port Day will be arranged for the first time. The 3th of March it is time for The Port Fair in Roskilde and in September there will be a Port Festival in Odense.

Some of the Festivals are already sold out, which tell us something about the overwhelming interest for Port in Denmark. As the Vintage Port Club was founded way back in 1989, Danes interest for quality Port was not the same at all.

And we think that our Club - together with the Festivals and other Port Clubs - has been an important factor in the growing interest.

Short club status

An upcoming New Year calls for a short club status from 1989 and up till now. So far more than 180 tastings and events have been carried out, around 4.000 members and guests have participated, and more than 2.500 bottles of port have been tasted!



Vintage 2007 tasting, 2011

Besides arranging tastings, tours and other Port events, our club for decades has been dedicated to communicating Port offers and distribute bottles of Port to our members. Throughout the years this important part of The Vintage Port Club continuously has grown. Looking back, several thousands of fine bottles of Port have gone through the club and out to all our members, who have benefitted with great pleasure from these services.

The year 2017 has not at all been an exception. On the contrary in fact. The number of bottles of Port distributed through the club is literally exploded. Since early May this year, more than 800 bottles of Fonseca, Taylor, Dow, Dalva, Ramos Pinto, Graham, Noval, Krohn and others have gone through our club to cellars of our members.

And this number do not include all the other bottles of Port bought directly by members, in shops, from auctions, in Portugal, in England and from other sources! Of course, an exact total number is hard to figure out, but we are talking of at least 10.000 bottles of Port since the dawn of The Vintage Port Club. Not a gas, only simple accounting!

It's now less the 2 years until we'll celebrate a 30 years anniversary in September 2019. Maybe a special blended '30 Years Old Club Tawny' could one of the obvious gift, we could give ourselves. No doubt, that we'll do our best to celebrate the birthday with tastings and other events, where we of course hope for honourable visits from Portugal.



Facebook & Newsletter

Did you know that you can become a member of the Facebook Group of The Vintage Port Club? Just apply on Facebook and we will be very happy to welcome you.

And if you have anyone in your Company, who will benefit from reading this Newsletter ... please mail name and e-mail address to info@vintageport.dk.

From The Vintage Port Club to all our friends in Portugal and elsewhere

A merry Christmas & a happy new Port year

