

Newsletter, September 2018

Dear Friends

It was with great pleasure we recently released the program for the next Club year. We are again looking forward to some very interesting tastings - both vertical and horizontal.

One thing must be mention first - we are especially proud to have special guests participating in four of our tasting events in the clubs 29th year:

First, the American Port Lover and creator of 'For the Love of Port', Roy Hersh will join us for a tasting of his 'Top 12 Vintage Ports' in October.

Then Stefano Marelllo and winemaker Carlos Alves from Sogevinus will join us for a tasting of old Colheitas (and few other ports) from Kopke.

In February the annual Winemakers Dinner will focus on Niepoort and of course Dirk Niepoort will be our special guest of honor.

Finally, we are aiming for a technical tasting together with Ana Rosas from Ramos Pinto, who will teach us how to blend a great glass of Tawny with age.



Roy Hersh, Ana Rosas, Richard Mayson & Dominic Symington, visiting the club in 2014

In this Newsletter you can read about up-coming tastings and the tasting of Vintage 2003 held in September. Besides that, you can read about a visit in Porto in June for the Ceremony in Confraria do Vinho do Porto, where members of the club where enthroned.

Vintage 2003

First tasting during this season took place 12th of September, where 40 members participated in a tasting of the 15 years old Vintage 2003.

The following 12 wines where served:

Croft, Quinta de Roriz, Warre's, Fonseca, Pintas, Taylor's, Graham's, Ramos Pinto, Quinta do Noval, Niepoort, Infantado & Dow's.



Tasting of Vintage 2003, September 2018 - Top 5

Johnny Symington wrote the following about the Vintage:

"Extremely opulent, pungent, floral, fruity wines, they'll last a long time, but they'll drink well when young: they are the new drinkers' type of wine"

We expected a least some very closed wines, but it's interesting to taste Ports still to be found at reasonable prices on the market. The wines were decanted hours before tasting, and served semi blind all together, which gave them a possibility to open and breathe during the evening. Most of wines improved with time, but a few were probably in a deeper sleep than some of the others.

After tasting, the participants gave their votes using the 100 points system. With the following result, Top 5 turned out to be:

- 1) Dow's
- 2) Graham's
- 3) Pintas
- 4) Warre's
- 5) Taylor's

There were no big differences in the overall scores - it turned out to be a close race - and we are pretty sure, that all the wines will mature well and show their quality after (many) more years of rest.

Confraria 2018

In June, the club was well represented both with members and members of the board at the annual Enthronement Ceremony of the Confraria do Vinho do Porto and the Regatta with the old Barcos Rabelos at the day of São João.



Confraria Ceremony 2018

This year also, members of the Club were enthroned. We proudly can say welcome and parabéns to Niels Stroejer, Lars Selmer Jorgensen and Heidi Hoffmann Berthelsen.

President Erik Pedersen and member of the board Bjarne Mouridsen were present and added a couple of meetings to their program in relations to the next year's club program and

the upcoming 30 Years Anniversary in 2019, where we'll be celebrating our first 3 decades in the service of Port with a variety of memorable tasting events.



Andresen Vintage 2016 - visit 2018

Among others, they met with Carlos Flores from Andresen, Stefano Marelllo from Sogevinus and Roy Hersch. Furthermore, they had a nice chat with Dirk Niepoort, who confirmed his presence at the Winemakers Dinner next year.

During the Regatta, Bjarne Mouridsen was on board the boat from Dow', and our member Niels Stroejer was on board Ferreira's boat. Dow's nearly made it but came in second shortly after the winner from Sandeman. Congratulation to Sandeman and all participants.



Cheers to the champion from Sandeman, 2018

Port Festival in Vintapperstraede, Odense

The 7th and 8th of September members of the Club joined the Port Festival in Vintapperstraede in Odense, where local shops and importers served Port in open air in the beautiful old street in the city center.



Port & rain in Vintapperstraede, Port Festival 2018

The weather could have been better, but as usual it was a nice afternoon with a lot of people – both experienced port lovers and newcomers. Friday, Stefano Marelllo from Sogevinus attended the festival and had a chat with some of our members.



Port & no rain in Vintapperstraede, Port Festival 2018

The Festival moved to the city of Svendborg a couple of weeks later with the same concept – and again organized by Jakob Søfelde-Hansen, who is one of our members.

Top 12 Vintage with Roy Hersh

In 2007 and again in 2012 the American Port Lover Roy Hersh from 'For the Love of Port' tasted 12 Vintage Ports, which he named his Top 12. It's not necessary the best or the most expensive Ports of all times, but a very beautiful and impressive row of various Vintages and Brands showing quality and variation, we all love so much.



Roy Hersh among others tasting Vintage 1994, Odense 2014

Perhaps the list speaks for itself:

1966 Graham's, 1970 Fonseca, 1977 Taylor's, 1980 Dow's, 1983 Cockburn's, 1985 Fonseca, 1991 Croft, 1992 Taylor's, 1994 Quinta do Vesuvio, 1997 Quinta do Noval, 2000 Niepoort & 2003 Portal.

Friday the 5th of October Roy Hersh is our special guest for a tasting of this Top 12. He'll comment on the wines and tell us more about his thoughts and reasons. We are looking forward to a magnificent evening in good company and excellent Port.

It's by the way the second time that Roy Hersh is joining us for a club tasting. In 2014 he was among the honorable guests at our large and nearly complete tasting of Vintage 1994 - a tasting arranged as a celebration of the first 25 years of The Vintage Port Club.

Kopke Tasting with Stefano Marello

The last tasting in 2018 will focus on the old house of Kopke. The 21st of November International Business Manager Stefano Marelllo and winemaker Carlos Alves will visit us for a tasting mostly containing old beautiful Colheitas supplemented by a couple of White Ports and Vintages, one of them the new Vintage 2016.

The tasting will be a time travel. Each decade from the 1940s and until today are represented. During the evening, Stefano and Carlos will be commenting the wines and forward inside stories from the house of Kopke.



Kopke line-up, Kopke Winemakers Dinner in Odense 2016

Finally, our traditional Nasty X-mas Quiz with very tough questions on the world of port is on the menu. Be prepared!

Tastings in 2019

In 2019, more great tastings and events are coming up. Everything is not planned in all detail yet, but headlines are the following:

The 15th of January the house of Smith Woodhouse is to be explored. Now and then Smith Woodhouse are present in our tastings and always doing well. Therefore, we think the house now deserves its own great tasting.

On Friday the 22nd of February our annual Winemakers Dinner is held. This year Dirk Niepoort is honorable guest and he has promised to tell stories about the Company, his look upon winemaking, and the wines of course. As always, the event is started with tasting of Ports, and will be followed by a Dinner with still wines. All from Niepoort, of course.



Ana Rosas at the Vintage 1994 tasting, Odense 2014

In March we are planning a so-called technical tasting. We are aiming for a blending session to learn about the art of making Tawny with age – and we'll try to blend ourselves. The guest for this exciting event hopefully will be Ana Rosas from Ramos Pinto.



'The Piano', Ramos Pinto visit 2014

Finally, our Annual General Meeting will take place on the 29th of April and as usual the GF is followed by a tasting. This evening we have decided to explore one of the very young vintages, Vintage 2015, which is still available in the market.

Odense Port Festival & the Festival at Börsen in November

Beside the Port Festival in Vintapperstraede, Odense will host another big Port Fair. Odense Port Festival takes place in Odeon Saturday the 3rd of November with two tasting sessions.

The two Port Lovers behind the Festival, Niels Stroejer and Thomas K. Nielsen, are both members of our Club, and we are pretty sure that a lot of our members will attend the fair.

The concept will be the same as other popular festivals in Denmark, which means a good chance to taste a lot of Ports and meet importers and producers from Portugal.



Two days later it's time for the traditional Port Festival at Börsen in Copenhagen. This year there will be a tasting of Andresen for press and representants from port clubs. Carlos Flores dos Santos will guide us through some of his lovely old Ports.

At the open fair one can taste Port from a great number of houses. The festival is as usual arranged by Henrik Oldenburg – and the club will be present.

Press coverage of our tasting of Quinta do Noval in 2016

The Danish wine magazine, Vinbladet, has recently published an article about a tasting of Quinta do Noval at our Winemakers Dinner with Christian Seely in December 2016.



The Club visiting Quinta do Noval & Christian Seely, 2016

It's far from first time, that the magazine – as well as other medias – are covering tastings and events in The Vintage Port Club. The article contains Christian Seely's comments on the wines as well.

Here is a link to the mentioned article: <http://vinbladet.dk/noval-nacional/>



Christian Seely, club tasting in Odense of Quinta do Noval in 2016

Vintage 2016

Many producers and companies declared Vintage 2016. According to the wine magazine Revista do Vinho, 107 different wines from 63 producers were declared, which should be the broadest declaration ever.

The Vintage Port Club has so far offered members various Vintage 2016 'en primeur':

Taylor's, Fonseca, Dow's, Graham's, Grahams Stone Terraces, Quinta do Noval, Quinta da Romaneira, Smith Woodhouse & Sandeman.

Besides that, the Club has bought Vintage 2016 from other companies for our Club cellar. All together we have bought 4-500 bottles of the new classical vintage.



Declaration of Confraria Vintage 2016 in 2018

Because of broad declaration Confraria do Vinho do Porto decided to declare their own Vintage. As usual there was a special ceremony, where members of the Confraria poured a bottle of their own Vintage into a very large glass.

The Ceremony took place on the very same day as a large tasting of Vintage 2016 in connection with the Port Wine Day – an event arranged by IVDP to celebrate the demarcation of the Douro.

New Wine Bar and Museum in Gaia

The old Company, Real Companhia Velha has recently opened a Museum and Wine Bar in Gaia, close to the riverfront. The place is called "17.56 Museu & Enoteca" and can be found in Rua Serpa Pinto 44B.



17.56 Museu & Enoteca, 2018

Our Webpage

On our webpage, www.vintageport.dk we now – as a service to our members and other Port Lovers – have published a list of declarations from both 2015 and 2016.

We are aiming to make the lists as complete as possible, but if some wines or companies are missing – please inform us and we will add them to the list.

The lists can be found here: <https://vintageport.dk/om-portvin-3/argange/>

On the same site it's possible to explore results from all tastings in the club and a lot of photos from tasting, visits to Porto and the Douro and other events.

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 in a group of more than 400 passionate port enthusiasts.



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.

Best regards from the Board

PS

There is only one years until we can celebrate our 30 years Anniversary!
Much more to that subject later.