

Newsletter, September 2020

Dear Friends

A new season in The Vintage Port Club has started, but not all is back to normal. The Corona Crisis is still present. Tastings and other events have been and can still be cancelled or postponed due to the situation. Recently, Henrik Oldenburg announced a cancellation of the annual Port Festival at Børsen in Copenhagen early in November.

But life must go on under new conditions. In September we held our General Assembly and the first Club tasting after the summer vacation. Furthermore, our tasting programme for the coming year is almost ready, but of course, things can still change.

In this newsletter you can read about upcoming tastings and the results of two tastings held earlier: A Back-to-Back Vintage tasting and a Colheita Triathlon.

Colheita Triathlon

This tasting was scheduled to take place in March but postponed because of the Corona situation. In June, the situation turned better, so the tasting could be arranged. The concept of Triathlon tastings has a long history within the Club, but this was the first time we planned it with Colheitas instead of Vintage Port.



Colheita Triathlon, June 2020

It turned out to be a challenging task to find 3 different brands with Colheitas in the same 4 years. Therefore, the decision was to use older bottlings together with new bottlings, which of course gives minor differences.

The Colheitas were Burmester, Krohn and Kopke in the years 1976, 1983, 1995 and 2000. The tasting was semi-blind year by year starting with the youngest. After an interesting tasting the votes for best wines of the evening resulted in the following Top 5:

Kopke 1976 (bottled in 2017):	92,28
Krohn 1976 (bottled in 2016):	91,48
Burmester 1983 (bottled in 2016):	91,24
Krohn 1983 (bottled in 2019):	90,36
Krohn 1995 (bottled in 2016):	89,80



Colheita Triathlon Top 5

It's noteworthy that the oldest bottlings from 2010-2014 all ended up in the second half of the voting, leading us to the obvious conclusion that fresh bottlings always should be favoured.

General Assembly

Our annual General Assembly was postponed from spring as well. On Tuesday the 15th of September we were able to arrange it followed by a tasting of Back-to-Back Vintage.



Peer Skov-Madsen, our GA moderator again in 2020

Both the President's report and the annual accounts were approved after some debate. Our president Erik Pedersen announced that he after six years had decided not to run for another period. Instead the board proposed Bjarne Mouridsen as new President. There was no other candidate and Bjarne Mouridsen was elected. Afterwards followed minor changes in the composition of the board.



Erik Pedersen, hard working president for 6 years

The new board has the following members:

Bjarne Mouridsen, Per Stenaa, Jan Søgaaard, Henrik Gorm Nielsen, and Henrik Hansen with the support of Bente Schødts, Gert Jessen, Erik Pedersen and Jens Bisgaard as accountants and deputies. The Club wants to thank Erik Pedersen for his dedicated and tireless service as President, and also board member Thomas Storm Hansen, who decided not to run for re-election.

Back to Back - Vintage 2016 & 2017

Both 2016 and 2017 were broadly declared and will be classical Vintage years for the future. We now and then taste the new declarations, so our members can judge for themselves, if the young Vintage is to be found in their cellars. With the two Back-to-Back Vintage we had the opportunity to broadly compare the two years.



Back2Back - ports ready for tasting

The tasting contained 6 different brands with declarations in both years. Besides that, we wanted to present Ports from both traditional Vintage houses, younger and smaller brands and companies mostly known for their Tawnies and Colheitas.

The brands were: Graham's, Taylor's, Pintas, Quinta do Pego, Kopke & Andresen.

It is never an easy task to taste young Vintages, which are very fresh and fruity. Furthermore, they often are dark black and closed. After an interesting tasting, the votes for best wines of the evening resulted in the following Top 5 (a close race):

Taylor's Vintage 2016:	(91,55)
Andresen Vintage 2017:	(91,55)
Pintas Vintage 2017:	(91,41)
Graham's Vintage 2017:	(91,36)
Taylor's Vintage 2017:	(91,05)



Back2Back Top 5

Vintage 1980 & 2000

The next tasting will take place on the 21st of October and is a celebration of the respectively 40- and 20-years old Vintage from 1980 and 2000. Are they ready to be enjoyed? How fast did they develop? We will be tasting wines from different producers, who has declared both years. Included in the tasting will be the following brands: Gould Campbell, Smith Woodhouse, Taylor's, Warre's, Graham's & Delaforce.

Back in 2001 and again in 2010 we tasted Vintage 1980 in the Club with respectively Gould Campbell and Taylor's as winners. In 2003 we tasted Vintage 2000 with Fonseca and Taylor's as the best wines.

Presentation of Bulas

In late November, it is time for our Christmas tasting, where we as usual will taste mostly wood aged Port and have our traditional Nasty Christmas Quiz. This year is focusing on a relatively young brand, which has become quite popular in Denmark, namely Bulas.



Sales Director Isabel Vieira & Winemaker Joana Duarte from Bulas

If the situation allows it, we will have visitors from Portugal guiding the tasting including white Port with age, Vintage Ports, and various Tawnies. The tasting is arranged in collaboration with the Danish importer of Bulas, Torben Mandrup.

The rest of the season

After Christmas, three tastings are planned so far. In January we'll look forward to an obvious tasting of the 30 years old Vintage 1991.

In February, we will hold our famous Winemaker's Dinner. This time our honoured guests will be Johnny Graham and wife from Churchill's. Johnny will guide us through a tasting of various Ports from the house of Churchill's and tell us about the history of the brand. Afterwards there will be a dinner served with some of the Douro Wines from Churchill's.

The Winemaker's Dinner is arranged in collaboration with the Danish importer of Churchill's, Vinens Verden.

The last tasting of this season will take place in April. We have decided to test the aging ability for LBVs with a focus on the great year 2011 - a year that produced both lovely Vintage Ports for the long term and some exceptionally good LBV's too.

Port Festivals

As mentioned, the oldest Port Festival in Denmark in November has been cancelled due to Corona, and unfortunately the same goes for Odense Port Festival.



Port Festival in Odense, September 2020

In September, the other Port Festival in Odense arranged by our member Jakob Søfelde-Hansen took place, but with fewer guests and only outdoors under safe conditions. Around 400 guests each of the two days of the Festival had the chance to taste Port from various retailers, importers, and brands.

Besides Odense the Port Festival takes place in Vejle and Svendborg too, but the latter was cancelled due to the Corona situation.

News from Portugal

WOW has opened! WOW stands for World of Wine and is the Fladgate Partnerships new, big investment in Vila Nova de Gaia. The place has six Museums and nine restaurants, cafés, and wine bars. Among the attractions is Wine Experience, which tells

the story of the wine regions in Portugal, grape varieties, production and more. Another museum has focus on cork - and The Bridge Collection is Adrian Bridges, the CEO of Fladgate's, own collection of more than 1.000 glasses. You can read more about WOW on their homepage wow.pt - Salute!



World of Wine - in front of The Yeatman Hotel

In July Symington Family Estates launched "School of Port" in response to the coronavirus lockdown. The School consist of a series of free digital workshops and online video courses, designed for people working with port in both the on and off trade. The first training module is titled The Essential and includes how port is made, the different styles, serves and pairing suggestions, as well as best practice advice for selling port in both the retail and restaurant environments. Read more at the site schoolofport.com.

Warre's is celebrating its 350 years anniversary this year. The company was founded in 1670 and later, in 1729, William Warre joined. In 1905 Andrew James Symington became a partner. As a celebration, Warre's has launched special jubilee-editions of some of their wines.

The annual Ceremony and Dinner held by The Confraria do Vinho do Porto was cancelled in June. Instead, it's scheduled to take place end of this year.

September is harvest time in the Douro. We are receiving different reports for the harvest and the progress in the Cellars. The talk is about low yields with promising Port but not a blockbuster year, to quote Symingtons. Anyway, our experience is that some fine Ports are made every year - if not classical declarations then Single Quinta Vintages.



Tiago Alves de Sousa, 2019

Tiago Alves de Sousa from the company Alves de Sousa and Quinta da Gaivosa this year won "The 2020 Douro - Sustainable Enology Award" by IVDP as part of the Port Wine Day celebrations in September. Congratulations from Denmark. Other prizes were given to Bulas, Quinta do Crasto and WOW. Congratulations!

Our homepage

You are always welcome to visit our homepage. Here you find among a lot of other things lists of declared Ports, facts on Port & production, news from the Club & board, countless photos from tastings, visits to Portugal, WMD's etc. Find it here: vintageport.dk.

Facebook

You are welcome as well to join our Facebook group with news, stories, discussions about Port and tasting notes.

Best regards, The Board