

Newsletter



June 2022

Vintage 33

Founded 1989

New newsletter

As you may notice, both design, as well as news presentation, come in a new wrapping with this newsletter, that we are proud to present to you.

The purpose remains; Informing you of the latest news from the northerly parts of Europe, and The Vintage Port Club in Denmark.

Please, enjoy the following pages of both small as well as greater news.



Expectations to the coming season

After a couple of frustrating years of various character, we look into a more stable future. Although Covid persist in popping up with uneven strenght and length, it seems not to have the same impact on our social freedom nor health.

The Danish health authorities has announced, that they expect no further restrictions to the public, during the coming winter, as a result of our populations high level of both immunity as well as vaccination.

The positive consequence is, of course, that we are happy to say, that we expect to complete the coming seasons tasting-programme, as described in the following, and without any unforeseen cancellations or resceduling.

We anticipate an exciting season in The Vintage Port Club for our members and invited guests from both Denmark and Portugal.

This issue contains

The tasting-programme for the season 2022-2023 contains seven tastings, including the Winemakers Dinner with Johnny Graham Churchill. [Page 2](#)

What impact does the glass have, when we drink and taste (port-)wine. We took it to a test at our latest tasting. See the result on [page 5](#)

Are the 1992 vintage ports open, receptive and ready to drink? We share the result of our tasting of six single quinta wines, and six full vintage houses on [page 5](#)



Robert Williamsen
President



Niels Strøjer
Treasurer



Jan Søgaaard
Secretary



Henrik Gorm Nielsen
Board member



Henrik Hansen
Board member

The Board

At the General Assembly in mid May, the Board was elected as displayed above. The new President takes the lead, continuing two unstable years.

- I am very pleased to say, that the energy in the Board, looks promising for the coming seasons, the newly elected President, Robert Williamsen states. - We have taken the first steps towards our ambitious goals in promoting the awareness to port, in all its shapes and varieties, for the members of the Club. Communication is also a prioritized task for us, in which you read one of the results.

In addition to the new president, the board contains members that you might already be familiar with. Jan Søgaaard, has been the Clubs secretary for over 16 years, Niels Strøjer has previously been both a member, but also the President of the Club. The two Henriks has also been board members for some years now.

As deputy and auditor members, Jens Christian Greve, Jakob Søfelde-Hansen, Jens Bisgaard and Lars Bræmhøj makes the board complete.

Tasting programme 2022-2023

The tasting programme for the 2022-2023 season, has been a priority for the Board, and they are happy to announce an exciting programme, containing seven tastings, to include both vertical and horizontal tastings of vintageport, "white christmas" in the shape of aged white ports, fixed price tasting, a technical tasting, port combined with food, the new categories and our annual Wine-makers Dinner, this season with Churchill, presented by mr. Johnny Graham Churchill and his wife Caroline.



Credit: Colorbox

The Christmas tasting also includes the infamous Christmas quiz, in which no one takes lightly and only the fearless can make a high score.





Credit: piphansen

Port and food

Thursday September 22nd 2022

It has been some years since we last saw Port and Food on the Clubs programme. The Winemakers Dinner has in many ways been taken over and replaced by this interesting tasting. At this season's first tasting, we would like to see how we can set up a menu, to which we serve port - and only port.

Magnum vs. regular bottle

Tuesday October 25th 2022

What impact does the bottle size have on the wine's development? We taste six vintages of Dows - from 1963 to 2003, and try to find some answers.



White Christmas

Wednesday December 7th 2022

For the first time, we guarantee a white Christmas in Odense. Well, at least we will taste white ports with age, to this Christmas tasting, ending in the infamous quiz.



Pictures only for illustrational purposes. Bottles may vary at the tasting.

Triathlon

Tuesday January 17th 2023

The first tasting of 2023, will contain four houses in three anniversary-years, with 20 years apart; 1963—1983—2003. Style and quality will be evaluated semi-blind.



Winemakers Dinner 2023—Churchill February 2023 (date TBD)

The continuous postponed Winemakers Dinner will finally be held in February 2023. We look forward to greet Johnny and Caroline welcome to Odense, our Club, and share an evening in the name of Churchills.



Credit: Imprensa

The new categories Monday March 27th 2023

January 2022, the new categories were first allowed; 50YO, 60YO, 70YO and Over 80YO. We dive into some of the bottles that have reached the market to see how they perform.

General assembly / Fixed price Thursday May 4th 2023

Following this year's general assembly, we see what happens, when the price alone, decides what to drink. All the wines this evening thus has the same price.



Credit Shutterstock

Port offers

The board will strive to receive offers for our members' interest, from import agents and other interesting partners. Offers that exceeds the common given and generally known.

Results from tastings

The newly ended seasons last two tastings, were two quite different tastings. The one being a traditional vertical tasting of 12 houses 30 years after harvest, and the other a technical tasting at which we focused on the impact of the glass to the tasting experience. Although the members did not rate the wines, at the technical tasting, we share some of the comments and conclusions shared with us.



1992

As we have seen so many times before, the big houses wines sleep deeply when turning 30, and the smaller houses seems to have developed fairly. 1992 vintage is no exemption. At the tasting, the smaller houses were in general the ones that shined, thus beating the bigger and sleeping houses.

The tasting contained a mix of six main, and six single quinta wines. A quite unexpected breath lead Calems single Quinta de Foz with a respectful and surprising 1st price. The bottles had been opened two hours prior to the tasting. Unfortunately, Taylors at the one, and Dow's at the other table had faults.



The scores from the two tables, and the combined place on the evening as follows:

Pl.	A	B	House
1	90,46	88,67	Calems Quinta da Foz
2	89,00	87,67	Fonseca
3	87,31	89,25	Delaforce
4	88,23	88,25	Quinta do Infantado
5	87,69	88,50	Grahams Quinta dos Malvedos
6	87,77	88,33	Quinta do Vesuvio
7	85,92	86,17	Churchills Quinta da Agua Alta
8	84,62	84,83	Quinta das Liceiras
9	78,54	80,50	Burmester
10	72,38	88,67	Niepoort
11	-	86,92	Taylors
12	85,92	-	Dow's

Glass-tasting

After the general assembly, we lined up four different glasses, to see what effect the size and shape of the glass has to both the scent and the taste of the wines.

In Denmark, at family celebrations and anniversaries, we are often presented to a so called "town hall glass". It is a glass that is quite shallow, small and fully open. It was obvious to include this glass at this tasting, in addition to Riesling- and Syrah-glasses from Riegel, and the Expert Tasting glass from Speigelaau.

We had a variety of both bottle- and barrel-aged ports. Apart from the strong tawnies, the scent were



totally lost in the Town Hall glass. In the Syrah-glass the wines were considered masculine, the glass having the same shape as the Expert Tasting glass, though somewhat larger. The Riesling-glass is more open, leaving especially the scent, but also the taste to differ from what would be expected.

Finally, we conclude, that the glass has a big impact on the bottled wines in particular, and less on the barreled. Both in the taste, but especially on the scent-experience.

The tasting contained only four glasses - leaving tens and tens of glasses to experience. Yet another reason to drink (more) port.



We wish you a nice summer

This concludes the news in this issue, in which we hope you all have a nice summer, hoping to see you soon - one place or the other.

