

WINE DESCRIPTION

# SMITH WOODHOUSE 1999 LATE BOTTLED VINTAGE PORT

## SMITH WOODHOUSE

Smith Woodhouse is a specialist producer of premium quality Ports. The uniformity of this quality 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. Over the coming years, the recently acquired Quinta do Vale Coelho, further upriver in the Douro Superior, producing full and elegant wines, will gradually form an important component of Smith Woodhouse's Ports.

## LATE BOTTLED VINTAGE

This Late Bottled Vintage Port is produced in the traditional style, from the finest ports of a single good year. After 4 years of cask ageing, the wines are bottled unfiltered and celled for an additional 4 years. This bottle ageing allows the wine to develop outstanding style and complexity, resulting in a deep purple-black Port with rich mouth-filling flavours of ripe fruit balanced by notes of black chocolate and peppery tannins. Smith Woodhouse Ports are produced in very small quantities by the Symington family, Douro winemakers for over 100 years. This Late Bottled Vintage should always be stored lying down.



### Tasting Notes

Deep ruby colour. This unfiltered and bottle aged LBV is packed with vibrant aromas of rich plummy fruit and spices, together with notes of dark bitter chocolate. On the palate delicious perfumed jammy blackcurrant fruit flavours that develop into subtle floral notes such as violets. Full bodied, with seductive ripe tannins and great balance, leading to a long and lingering finish.

### Food pairing suggestion and serving

Smith Woodhouse LBV can be enjoyed anytime and pairs wonderfully with chocolate desserts and hard cheeses like mature Cheddar or even with a soft goat's cheese.

### Contemporary Family Comments

*"The overall quality of wines produced in 1999 was above average... However quantities of very top quality wines are limited. 1999 was undoubtedly a year where wines from the Douro Superior stood out, where very little rain was experienced during the vintage."*

Charles Symington, November 1999

### Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.2 g/l tartaric acid

Baumé: 3.3