



## LEACOCK'S MADEIRA



### SCORES

90 Points, Wine Spectator, 2005

## RAINWATER

Leacock's Madeira was established in 1760 and in 1925 formed the original Madeira Wine Association in partnership with Blandy's Madeira. In 1989, the Symington family, renowned fourth generation Port producers, entered a partnership with Leacock's in what had then become the Madeira Wine Company, which also represents Blandy's, Cossart Gordon and Miles. The Blandy's family have continued to run Leacock's in the 21st century.

### THE WINEMAKING

Fermentation off the skins with natural yeast at temperatures between 75°F and 78°F, in temperature controlled stainless steel tanks; fortification with grape brandy after approximately four days, arresting fermentation at the desired degree of sweetness. Leacock's Rainwater was transferred to 'estufa' tanks where the wine underwent a cyclic heating and cooling process between 113°F and 122°F over a period of 3 months. After 'estufagem' the wine was aged for three years in American oak casks. The wine then underwent racking and fining before the blend was assembled and bottled.

### TASTING NOTE

Topaz color with golden reflections. Characteristic Madeira bouquet of dried fruits, orange peels and notes of wood. Medium dry at first, followed by an attractive freshness of citrus flavors, with a long, luxurious finish.

**WINEMAKER**  
Francisco Albuquerque

**GRAPE VARIETAL**  
Tinta Negra

**STORAGE & SERVING**  
Leacock's Rainwater is excellent as an after dinner drink and also very good with fruit, chocolate, cakes and hard cheeses.

**WINE SPECIFICATION**  
Alcohol: 18% vol  
Total acidity: 6.0 g/l tartaric acid  
Residual Sugar: 70 g/l

UPC: 094799040019