

LATE BOTTLED VINTAGE PORT

2009



SCORES

91 Points, Wine Enthusiast, 2022
 90 Points, Wine Spectator, 2022

LATE BOTTLED VINTAGE

This Late Bottled Vintage Port is produced in the traditional style, from the finest ports of a single very good year. By definition, 'traditional' means that after 4 years of cask aging, the wines are bottled unfiltered and cellared for, at least, an additional 4 years before being released for sale.

VINTAGE OVERVIEW

2009 was the third dry year in succession in the Douro and by the end of the growth and maturation cycles in September, we had 40% less rain than normal. There was virtually no rain to speak of during July, August and September, but fortunately 40 mm came down in June and this was decisive, proving to be just enough to sustain the vines through the summer. Although summer temperatures were typically high, they were just below average during July, which helped to reduce the vine's hydric stress. Inevitably, yields were right down — by one third across our family's vineyards where the vines produced an average of just 700 g of grapes each. This led to the smallest vintage in the Douro since 2000. The upside of the dry conditions was the virtual absence of vine disease, and the berries reached the winery in excellent condition.

THE WINE

Smith Woodhouse 2009 Late Bottled Vintage (LBV) Port was matured in wood for four years. Bottled in 2013, without any fining or filtering, it was then aged in bottle for a further eight years in the Smith Woodhouse lodge in Vila Nova de Gaia, prior to release. This prolonged aging, first in wood and then in bottle is key to the development of the sumptuous nose and flavors that lend this port a style and complexity akin to that of Vintage Port. Most LBV Ports produced today are matured exclusively in wood, filtered before bottling and placed on the market without any bottle-aging. Smith Woodhouse's traditional method of maturation, marrying both wood and bottle-aging, distinguishes it from most other LBVs currently available.

WINEMAKER

Charles Symington

PROVENANCE

Quinta da Madalena

GRAPE VARIETIES

Touriga Nacional
 Touriga Franca
 Old mixed vines

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant cool temperature, ideally 55°F.

Pairs with a wide selection of cheeses, such as blue cheese (Stilton, Roquefort, etc) as well as sweet desserts and dark chocolate.

Decanting: Required

Suitable for Vegans.

UPC: 094799030560

TASTING NOTE

Gorgeous, captivating aromas of black fruits, cassis and liquorice, interlaced with delicate notes of mint and succulent, black olives. On the palate, the wine is pure seduction with its concentrated essence of intense, bright, blackberry and black cherry flavors with some kirsch, liquorice and black chocolate also present in the background. The formidable, compact structure is lithe and taut, the fine-grained peppery tannins complemented by incredible freshness that give the wine remarkable balance and poise.

WINE SPECIFICATION

Alcohol: 20% vol
 Total acidity: 4.6 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation