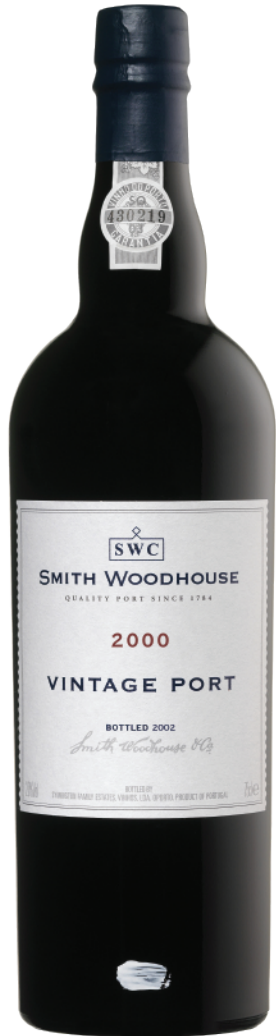




SMITH WOODHOUSE

QUALITY PORT SINCE 1784

PORTO



SCORES

95 Points, Wine Spectator, 2003

VINTAGE PORT 2000

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.

VINTAGE OVERVIEW

The year started in rather a difficult manner; heavy rains during April and May slowed down the flowering and significantly reduced the size of the crop. We measured 7.78 inches in April and 6.65 in May in the vineyard compared to our average for these two months of just 2.94 and 3.92 respectively. The fruit that remained however matured under excellent conditions during June and July. In late August we had two days of rain followed by a further rainfall on 11th September. This was exactly what was wanted as it allowed the grapes to swell and the skins were softened. This is of great importance to ensuring good color extraction when the wine is being made. We started picking at Quinta da Madalena only on the 2nd October, this was rather later than usual, but enabled us to gain maximum benefit from the good weather. The yields were extremely low, but the quality of the fruit was outstanding and the juice was immensely concentrated. It was immediately apparent that the musts had great color and had a most attractive and fresh aroma. Temperature control in the fermentation tanks was not difficult, as the nights were cool.

TASTING NOTE

Deep dark ruby color. Wonderful lifted aromas of "esteva" and roses. Very mature fruit imparts raisin flavors and a thick cassis structure. Layers of ripe fruit promise well for the future.

WINEMAKER

Peter and Charles Symington

PROVENANCE

Quinta da Madalena
Quinta do Vale Coelho

GRAPE VARIETIES

Mixed Old Vines - 56%
Touriga Franca - 44%

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.5 g/l tartaric acid

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030423

STORAGE & SERVING

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

Smith Woodhouse 2000 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own.

Certified



This company meets the highest standards of social and environmental impact

Corporation