



SCORES

96 Points, Wine Spectator, 2014
 94 Points, Wine Advocate, 2013
 92 Points, James Suckling, 2014

VINTAGE PORT 2011

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

While 2011 was another exceptionally dry year, there was plenty of rainfall from October to December 2010. This abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development. April and May were hotter than usual, which combined with some rain to create humid conditions giving rise to fungal infestations and resulting in some loss of production. This crop reduction meant that 2011 was one of the smallest years in recent memory — 15% below the average. After an early budburst everything indicated an early vintage. Fortunately the weather came to the rescue and timely rainfall paving the way for an ideal final ripening stage. Clear skies and fine, warm weather continued throughout the harvest.

TASTING NOTE

Floral aromas of rockrose and violets of the Franca deliver superb elegance, finesse and harmony. The sizeable contribution from the old, mixed vines show through in the gorgeous layers of liquorice and blackberry fruit. The seamless spicy tannins give grip and authority to this Vintage Port.

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: 4.10 g/l tartaric acid

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030584

STORAGE & SERVING

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

Smith Woodhouse 2011 Vintage Port pairs wonderfully with chocolate desserts, such as chocolate mousse, creamy blue cheeses like Stilton or Roquefort.

Certified



Corporation

This company meets the
 highest standards of social
 and environmental impact