



### SCORES

97 Points, Wine Spectator, 2018  
 96 Points, James Suckling, 2018  
 94 Points, Wine Enthusiast, 2018  
 92 Points, Decanter, 2018  
 91 Points, Wine Advocate, 2018

## VINTAGE PORT 2016

### SMITH WOODHOUSE

The Symington family, the owner of Smith Woodhouse, is pleased to announce that it has decided to declare the 2016 Vintage, just the third Vintage Port release from Smith Woodhouse in the last decade. As in previous Vintage Port declarations, this is a very small bottling and represents the very best production from Smith Woodhouse's own Quinta da Madalena vineyard. Smith Woodhouse has a long association with one of the Douro Valley's finest areas, the Rio Torto Valley, from where it has traditionally sourced grapes for its premium wines, particularly for its Vintage Ports. As a specialist producer, Smith Woodhouse possesses an in-depth knowledge of this area's terroirs, and the core of its wines come from the Madalena vineyard, set in the very heart of the Rio Torto.

### VINTAGE OVERVIEW

Due to the cool, wet spring in 2016, flowering and veraison were both delayed, the latter by two weeks when compared to the previous year. The vines' ripening cycle started quite late and was slowed further by very high summer temperatures and the absence of rain, both of which combined to reduce the pace of maturations. Smith Woodhouse's Madalena vineyard coped well in these extreme conditions and the well-developed roots of its ancient mixed vines able to access subsoil water reserves created by the wet winter and spring. This was critical for the ability of the heat-stressed vines to sustain maturations, although only just. In mid-September much hoped for rain, in the right amount, came to the rescue putting maturations back on track and laying the ground for the balanced development of sugar, acidity and phenolics.

### TASTING NOTE

Aromas suggesting bergamot and tea-leaf, as well as floral aromas of rockrose and violets. Substantial on the palate, showing ripe, black fruit and liquorice. The seamless, peppery tannins give freshness and excellent structure.

**WINEMAKER**  
 Charles Symington

**PROVENANCE**  
 Quinta da Madalena  
 Quinta do Vale Coelho

**GRAPE VARIETIES**  
 Mixed Old Vines - 56%  
 Touriga Franca - 44%

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030607

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

**WINE SPECIFICATION**  
 Alcohol: 20% vol  
 Total acidity: 4.26 g/l tartaric acid

**Certified**



This company meets the highest standards of social and environmental impact

Corporation