

wines worth sharing

Sandeman '20 Years Old' Tawny Port

Grape Varietals: Touriga Franca, Tinta Roriz, Tinta Amarela,

Tinta Barroca & Tinto Cão

Growing Region: Douro Valley - Portugal

Head Winemaker: Luís Sottomayor

Chief winemaker Luís Sottomayor and his dedicated team have used traditional Port Wine methods and techniques to craft this unique Port. Over 20 years ago the hand-picked grapes underwent stalk-removal and crushing before fermentation was initiated, which was under controlled temperatures, with gentle and prolonged skin maceration, to extract the best colour, aromas, fruit flavours and structure for ageing.

Then the addition of grape spirit at the key stage in the process which sets the balance between the wine's bouquet and mouth feel. This moment is chosen by the winemaker following strict control of fermentation and its density, with the later depending on the grape varietal and quality, along with maturation and the final level of balanced sweetness.

The wines remain in the Douro valley until the following spring, when they are taken down to Vila Nova de Gaia to enter the Sandeman cellars which were founded in 1790 and used for ageing in oak casks, as required by the traditional Porto Wine ageing system. Through the years, the outstanding wines selected for this 20 Years Old Sandeman Tawny Port are carefully tasted and assessed, racked off their lees and any blend adjustments deemed necessary by the tasters are carried out. Over time the colour matures from a deep ruby red through to an amber, producing a rare and delicious Tawny Port. For this wine, the final blend is the result of a strict selection of wines between 15 and 40 years of age, masterfully combined to maintain Sandeman's 20 Years Old unique identity, style and consistency.

As you pour this aged Port into your glass you will be greeted by a pale nearly translucent amber gold colour. This Port on the nose is expressing an elegant combination of flavours - dried apricots, honey, nuts, dried spices and vanilla. Which all carry through onto the elegant palate - where the time in oak and the level of warm alcohol and sweetness have combined to create an endlessly complex wine which unfolds silky smooth and develops in the mouth and lingers pleasingly for quite some time.

In this '20 Years Old' Tawny Port - maturity, fruit and layered nut and spice characters are harmoniously balanced, creating the perfect conclusion to a meal and the inspiration for even more good conversation. *Treat yourself - this wine is definitely worth sharing.*

This Sandeman '20 Years Old' Tawny has 20% Alc./vol. and 115g/L of residual sugar. No decanting required, serve in a small, narrow shaped glass at $12 - 16^{\circ}$ C.

Cellaring Potential:

Drinking perfectly well this season; and will age well for another 3-5 years.

Food Pairing Suggestions:

Perfect wine when served slightly chilled with tiramisu, coffee, nut and dried fruit based desserts, fruit cakes, and mild blue creamy cheeses - *enjoy*.

This Sandeman '20 Years Old' Tawny, has elegance & layered character.

