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wines worth sharing

Sandeman '40-Year-Old' Tawny Port

Grape Varietals:	Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão
Growing Region:	Douro Valley, Portugal
Head Winemaker:	Luís Sottomayor

This 40-Year-Old Tawny is crafted from specially selected Port wines which were chosen for ageing in oak casks. Where gradual exposure to air has concentrated the flavours and transformed the rich, deep ruby wine into an amber, light tawny colour, creating this rare and delicious Sandeman 40-Year-Old Tawny Port. The gentle ageing softens the primary dark fruit flavours and highlights infused oak and tertiary characters creating complex layers of elegant nuances, characteristic of quality aged Tawny Port.

More than 40 years ago the first parcels of fruit for this wine were hand-picked from the dry, hot terraces in the heart of the Douro. The bunches would have undergone stalk-removal and crushing before traditional fermentation, and skin maceration with foot treading to extract the best elements, flavour and character. Then the addition of grape spirit at the ideal moment - which set the balance between fruit intensity and more complex hidden notes. Then comes the tertiary - 3rd stage in the winemaking process 'time'.

Over the years, the exceptional wines are selected and carefully tasted and analysed, raked off their lees and any corrections deemed necessary by the tasters are carried out. The final blend results from the strictest selection of Port wines usually between 30 and 55 years of age, masterfully and skillfully combined so as to achieve a the much-acclaimed style of Sandeman's 40-Year-Old Tawny, which has its own unique mysterious personality, character and consistency.

The bottle should be kept standing upright (*t-stopper cork*), protected from bright light and high humidity, and cellar at a constant temperature of approx. 13°C - 15°C.

As you pour, you will be greeted by an amber colour with luminous copper tones. This 40-Year-Old Tawny has an impressive, engaging bouquet showcasing vanilla, honey, hazelnuts, dried fruits and oak. These all carry onto the palate, where your senses are fully engaged by complex - though at the same time silky smooth layer upon thin elegant layer of flavours showcasing - nougat, dark honey, dried fruits, spices, figs, roasted chestnuts and chocolate notes. As the Port unfolds a tapestry of perfectly woven flavours, and a light, silky-smooth texture unravels. Then on contact with air, your senses are charmed by the superb balance of aged fruits, and maturity of character, while still retaining vibrancy in its personality, a signature of Sandeman aged Tawny Ports. *Treat yourself - this wine is definitely worth sharing.*

This Sandeman '40-Year-Old' Tawny Port has 20% Alc./vol and has 125 g/L of residual sugar. No decanting required and serve in a small wine glass at 14-16°C.

Cellaring Potential:

Blended, filtered and bottled ready to drink now, stand upright before opening. Once open, store in a cool dark place for optimum enjoyment for up to 2-3 months.

Food Pairing Suggestions:

Perfect wine pairing with tiramisu, nut-based desserts, Crème-Brûlée, chocolate eclairs, with dried fruits, fresh figs and intense cheeses - *enjoy.*

The perfect Port to share and inspire good conversation .

