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wines worth sharing

Fonseca 'Bicentenary' Guimaraens Vintage Port 2015

Grape Varietals:	Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Roriz, Tinta Barroca
Growing Region:	Douro Valley - Portugal
Chief Winemaker:	David Guimaraens

Fonseca's 200th anniversary year (1815 - 2015) has produced an exceptional Guimaraens Vintage Port, an expressive and accessible Vintage Guimaraens with the vigour necessary to ensure a long life in the wine cellar. It has been released with a special commemorative label to mark the occasion. The 2015 'Guimaraens' Vintage Port will make excellent early drinking but will not disappoint those who prefer and have the patience to cellar it for the future.

This 2015 'Guimaraens' Vintage port is crafted from grapes sourced from three of Fonseca's most treasured estates located in the heart of the Douro Valley; Quinta do Panascal, Cruzeiro and Santo Antonio.

The growing season will be remembered as unusually dry and the Fonseca vineyards in the Pinhão area recorded rainfall about a third less than the ten year average, producing relatively low yields, but rich in character. Along with giving the wine its characteristically firm but well-integrated tannins.

Ripeness was well balanced at harvest time and the crop was in excellent condition, with ideal colour, flavours and sugar levels. During the first week of September, picking started at Fonseca's Quinta do Panascal with cool evening temperatures producing balanced fermentations and long extraction times. Picking was suspended briefly due to some needed rain and harvesting at Fonseca's Pinhão Valley properties, Cruzeiro and Santo António, started later in the month, and excellent wines were made right to the end of the harvest in early October.

This Vintage Port is from a single harvest from old vines of outstanding quality. Vintage wine is typically bottled early at around 20-22 months after the harvest, and then all of maturing and development of its personality occurs in the bottle.

In the glass you will have an intense purple colour almost black, with a very narrow purple edge. An engaging aroma, almost intoxicating, showcasing wild dark fruits and spice. This wine is all about generous dark fruits, but at the same time elegant complexity. Blackberries and cassis are the base notes, with floral fragrances and aromatic herbs. Underneath all this fruit you have well balanced and supportive exotic oak, liquorice and black pepper and well-integrated tannins adding additional texture and character. The palate is built around a dense core of dark fruits along with those tannins, providing good structure and volume to the mouth feel and a flavourful lengthy finish. *Treat yourself - this wine is definitely worth sharing.*

This Fonseca 'Bicentenary' Vintage Port 2015 has 20% Alc./vol and 101g/L residual sugar. Decant for 45-60 minutes and serve in an appropriate wine glass at 16-18°C.

Cellaring Potential:

With decanting approachable now; but, will age and reward another 15-20 years.

Food Pairing Suggestions:

Perfect pairing with black forest gateaux, sticking date pudding, dark chocolate mousse, along with strong blue cheeses like Stilton or Gorgonzola - *enjoy.*

An approachable Vintage Port; supported by good structure and character.

