WINE DESCRIPTION

DOW'S 1994 VINTAGE PORT



Dow's

Dow's is owned and managed by the fourth generation of the Symington family, Port producers since the 19th Century. The family, whose experience dates back over 100 years, supervises all the vineyards, winemaking and ageing of this wine.

Dow's owns two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. They were acquired in 1890 and 1896, making Dow's one of the first houses to invest in premium vineyards.

Tasting Notes

The good colour extraction experienced during this vintage together with the excellent ripe fruit characteristics ensure that this is one of the finest Vintage Ports produced during the last 20 to 30 years. Deep purple colour. On the nose rich and voluptuous fruit aromas of wild berries, roses and violets. On the palate intense fruit flavours and bitter chocolate, full bodied, with plenty of tannins and an excellent fruity aftertaste.

The Viticultural Year

After a number of exceptionally dry years, the very wet winter of 1993/4 came as a great relief and replaced valuable water reserves. March and April were beautifully warm, rapidly bringing on the development of the vines. The weather for the remainder of spring and summer was ideal with the vines developing under perfect conditions.

The vintage took place with warm dry days and cool nights.

Reviews & Awards

"...still opaque; complete, opulent; laden with fruit and flesh, very dry finish."

Michael Broadbent, Vintage Wine, Published 2002

"Fine colour. Nicely dry on the nose. Discreet but classy fruit. Excellent harmony."

Clive Coates, THE VINE N°199, August 2001

"Dow 1994 is totally splendid – with incredible texture and damsons to finish."

Serena Sutcliffe, MW, Harpers Special Issue – Port Supplement, October 2000

97 Points

"A blackstrap, powerful Port. Black, with intense aromas of raspberries, raisins, flowers and stems. Full-bodied and medium sweet, with a long, rich finish. Tannins pull at your palate. A wine for the future."

James Suckling, TheWine Spectator, December 31st 1999

"But my money is on the 1994: gorgeous, lush, intense."

Joanna Simon, Sunday Times Colour Supplement, 23rd November 1998

"Classically concentrated nose with a dry, savoury edge to it. Luscious...it tastes rather like liquid red gems."

Jancis Robinson, 14th October 2004

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than twice. In 2003, his son Charles won the same award.

Vintage Overview

Classic, monumental wines with fabulous rich fruit character. An outstanding Vintage. Probably one of the best of the 20th Century. General declaration

Contemporary Family Comments

"We started picking at Bomfim on Friday 16th September. The vintage progressed in very good conditions with cold nights followed by warm days. The temperature control equipment was virtually not used because the grapes came into the winery at such ideal temperatures. The musts showed a brilliant purple colour and the aroma was fresh and flowery. Yields were well up on 1993 but below the normal average. The wines from the best areas are excellent, with great weight and colour. The nose has the distinctive "violet" aroma which is always present in great years".

Peter Symington October 1994

Wine Specifications

Alcohol: 20% vol (20°C) Total acidity: 4.8 g/l tartaric acid

Baumé: 2.9

