

WINE DESCRIPTION

DOW'S 2000 VINTAGE PORT

W
DOW
OPORTO
ESTABLISHED 1798

DOW'S 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

It had been some years since we had seen such tremendously concentrated and robust wines suited to long term ageing made at Bomfim and Quinta da Senhora da Ribeira. Deep purple colour, so dark it's almost blue/black. This is a wine of great vigour with excellent fruit aromas of plums and cassis. In the mouth, typically Dow flavours of liquorice and spices, as well as great depth and structure. It presents amazing ripe fruit flavours giving it marvellous complexity, finishing with firm bold tannin and a typical peppery dryness. A wine guaranteed to last and develop to maximum potential.

The Viticultural Year

Records exist at Bomfim, unique in the Douro, dating back to the Vintage of 1891. In the 25 Vintage Ports 'Declared' by Dow's in the 20th Century, it is remarkable how often rainfall at the end of August or early September played a key role. After the long dry summer, the vines are in need of water. Rainfall, even if only a little, allows the grapes to swell, the skins to soften and the sugar readings to rise. In 2000 it rained at Bomfim on the 22nd and 24th August and again on the 11th September. This was ideal and had a major impact on the quality of the wines made at this harvest. The year had started in a rather difficult way; wet and damp weather in April and May had a detrimental effect on the flowering. The 'fruit set' was poor and yields were dramatically reduced as a result. However the weather in June and July was good and maturity progressed well. With the pre-harvest rain, there was every prospect of a very small but excellent crop. This is exactly what happened.

Reviews & Awards

93 Points out of 100

"Very grapey, with black licorice and blackberry character. Full-bodied, with ultra-fine tannins and an exquisite finish. Refined and well-made."

James Suckling, WINE SPECTATOR, February 2003

94 Points out of 100

"An opaque blue/purple colour (typical of this vintage's top offerings) is followed by a strikingly provocative aromatic display (flowers, liquorice, blackberries, and cassis). This firmly structured, classic, tightly knit, restrained port exhibits brilliant purity as well as impressive intensity...it is a beautiful, classically structured port that will age gracefully."

Robert Parker, WINE ADVOCATE, 30th October 2002

"Very dense, closed and withdrawn, characteristically dry yet rich, ripe and well structured with tannins exploding on the finish."

Richard Mayson, DECANTER, August 2002

18 Points out of 20

"Good nose. Plenty of depth. Elegant, slightly austere fruit, but complex with it...Rich. Good grip. Plenty of vigour here. Clean and classy. Harmonious and fresh. Long."

Clive Coates, THE VINE, July 2002

"Very deep blackish crimson. Aromatic, almost floral nose with hints of raisins. Very sweet, pruney start. Extremely charming and dense with great layers of flavour. This is very clever wine that should drink well virtually throughout its life. There is no shortage of tannin underneath but the voluptuous star is already engaging."

Jancis Robinson, 17th July 2002

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

The 2000 Vintage will be remembered for the immense concentration of its wines and for the small quantities produced.

The first Vintage of the 21st Century. The best wines will need to be cellared to 2015-2025.

Contemporary Family Comments

"We started picking on 25th September at both Bomfim and Senhora de Ribeira, rather later than usual. At Bomfim we used the modern fermenters, at Ribeira, we used only the traditional lagares to make all the wine from this Quinta. In 2000, the yields were incredibly low; at Bomfim we obtained an average of just 830g per vine, at Ribeira only 385g per vine. These yields are amongst the lowest of any of the great vineyards in the world. Vintaging weather was perfect throughout, with hot days and cool nights, the grapes came into the wineries at an ideal 20°C."

Charles Symington
October 2000

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.68 g/l tartaric acid

Baumé: 3.4

