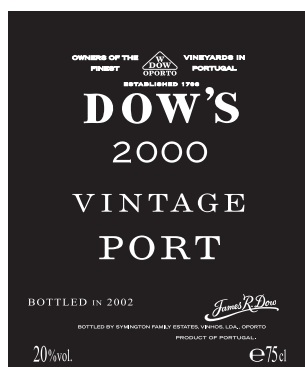




DOW'S PORT

**“A BEAUTIFUL, CLASSICALLY STRUCTURED
PORT THAT WILL AGE GRACEFULLY.”**

ROBERT PARKER, WINE ADVOCATE 2002



Dow's harvest records, dating back to the vintage of 1891, reveal how often rainfall at the end of August or early September played a key role in determining a year's quality. Rainfall, following the long hot and dry summer — 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 August 22nd and 24th and again on September 11th. This was providential and had a major impact on the quality of the wines made at this harvest.

FAMILY HARVEST REPORT

In 2000, the yields were incredibly low; at Quinta do Bomfim we obtained an average of just 830g per vine, at Ribeira as little as 385g. These yields are amongst the lowest of any of the great vineyards of the world. Harvesting weather was perfect throughout, with hot days and cool nights. The wines we have made speak for themselves; remarkably concentrated with floral aromas and a velvety structure underscored by ripe tannins.

Paul Symington, Quinta do Bomfim, October 2000

**ROBERT PARKER
THE WINE ADVOCATE
(2002) · 94 POINTS**

“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.”

VINEYARDS

Quinta do Bomfim
Quinta da Senhora da Ribeira
Quinta do Santinho

WINEMAKERS

Peter and Charles Symington
João Pedro Ramalho

TASTING NOTE

Dow's 2000 Vintage still has a deep ruby colour. On the nose the wine is intensely aromatic with excellent fruit aromas of dark plums and cassis. On the palate showing the typical Dow flavours of liquorice and spices combined with ripe dark fruit giving it a marvellous complexity. Showing great depth and structure the wine finishes with firm and bold tannins and a typical peppery dryness. Approachable now but will be closer to its prime in the next three to four years after which it will age superbly for decades.

Symington Tasting Room, 2016



SYMINGTON
Family Estates



DOW'S PORT

2000 VINTAGE PORT

DECANTER WORLD WINE AWARDS (2012) · REGIONAL TROPHY VINTAGE PORT

"Excellent berry fruit nose with mint, fig and damson, becoming spicy and mature over a palate packed with fruit and succulent intensity. Floral, sweet and peppery with notes of cinnamon, cloves and chocolate."

WINE SPECTATOR (2003) · 93 POINTS

"Very grapey, with lots of black licorice and blackberry character. Full-bodied, with ultrafine tannins and a long, exquisite finish. Refined and well-made. Best after 2012."

JANCIS ROBINSON MW (2002) · 18.5/20 POINTS

"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 start is already engaging. Drink 2010-2030"

CLIVE COATES MW · THE VINE (2002) · 18/20 POINTS

"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."

Dow's 2011 Vintage Port
N° 1 Wine in the World
The Wine Spectator's
'Top Hundred Wines of The World 2014'.



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