



2003 VINTAGE FORTIFIED SHIRAZ PORT

Region

McLaren Vale, South Australia

Variety

Shiraz

Technical Analysis

18.5 % alc/vol



Background

Since the first declared vintage, 1928, d'Arenberg's vintage fortified wines have been shiraz based. The vines that produced the original vintage still provide the grapes for this wine. These old vines are invariably stumpy, gnarled, deep rooted and shy bearing, but are distinguished by their prized small bunches of highly colored and flavored grapes.

Tasting Notes

Upon release, eight decades of d'Arenberg's Declared Shiraz Port, traditionally just known as "Vintage Port", have had a consistent deep, intense purple almost black color matched by just as intense aromas of ripe, spicy shiraz fruit, combined with a lifted brandy spirit. Spicy blackberry, mulberry, plum and blackcurrant fruit smells are also evident on the structured young palate.

The initial attack of primary shiraz fruit flavors combined with the light brandy spirit ensure the palate is rich, intense and full flavored, especially in the middle, all before a firm, drying astringency from the fruit tannins leaving no lingering sweetness on the finish.

With significant bottle age, this shiraz port gains extraordinary complexity. The intense young color becomes a lighter more ruby red initially then quite amber. Fruit and brandy spirit integrate making way for chocolate, coffee, walnut even hints of liquorice and anise smells.

On the mature palate, sweet full and rich fig, chocolate, malt, coffee, leather and tobacco-like flavors dominate initially before spicy, tea-like soft tannin dryness and rolling hazelnut and juicy butterscotch length.

Additional Notes:

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