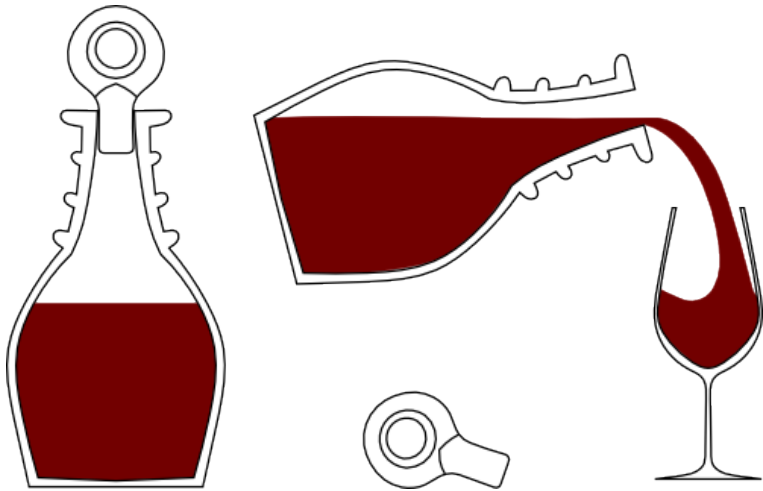


# A Port Notebook



This notebook published on 13 February 2011 by Jacob Head, London.  
It notebook contains records of 337 different Ports, with 310 tasting notes.  
Typography, tasting notes and design © 2010, Jacob Head.  
Typefaces, Gentium Basic, by SIL International.

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Section I.

Generally Declared Years Since 1850

1851, 1853, 1858,  
1863, 1868,  
1870, 1872, 1873, 1875, 1878,  
1881, 1884, 1887,  
1890, 1892, 1894, 1896, 1897,  
1900, 1904, 1908,  
1912, 1917,  
1920, 1924, 1927,  
1931, 1935,  
1942, 1945, 1947, 1948,  
1955,  
1960, 1963, 1966\*, 1967\*,  
1970, 1975, 1977,  
1980, 1983, 1985,  
1991\*, 1992\*, 1994, 1997,  
2000, 2003, 2007  
(\* A split declaration.)

## Section II.

## Abbreviations

A suggested method of abbreviating Ports is to give the year, an abbreviation of the shipper's name and then an abbreviation of the type of Port. The following are suggested abbreviations for the shippers:

Andresen . . . . .	A	Martinez . . . . .	Mz
Barão de Vilar . . . . .	BV	Messias . . . . .	Ms
Barros . . . . .	Br	Morgan . . . . .	Mg
Borges & Irmão . . . . .	BI	Niepoort . . . . .	Ni
Burmester . . . . .	B	Nova de Nossa Sra. do Carmo (Quinta) . . . . .	NSC
Cálem . . . . .	Cá	Noval (Quinta do) . . . . .	N
Churchill . . . . .	Ch	Offley . . . . .	O
Cockburn . . . . .	C	Osborne . . . . .	Os
Constantino . . . . .	Cn	Passadouro (Quinta do) . . . . .	Pd
Crasto (Quinta do) . . . . .	Cs	Pintas . . . . .	Pi
Croft . . . . .	Cr	Poças . . . . .	Pç
Cruz . . . . .	Cz	Portal (Quinta do) . . . . .	Pt
Dalva . . . . .	Dl	Quarles Harris . . . . .	QH
Delaforce . . . . .	Df	Quevedo . . . . .	Qv
Dona Maria (Quinta do Vale) . . . . .	DM	Ramos Pinto . . . . .	RP
Dow . . . . .	D	Rebello Valente . . . . .	RV
Duff Gordon . . . . .	DG	Romaneira (Quinta da) . . . . .	Ra
Duorum . . . . .	Du	Roriz (Quinta de) . . . . .	Rr
Eira Velha (Quinta do) . . . . .	EV	Rosa (Quinta de la) . . . . .	Rs
Feist . . . . .	Fe	Royal Oporto . . . . .	RO
Ferreira . . . . .	Fr	Rozès . . . . .	Rz
Fonseca . . . . .	F	Sandeman . . . . .	S
González Byass . . . . .	GB	Santa Eufémia (Quinta de) . . . . .	SE
Gould Campbell . . . . .	GC	Smith Woodhouse . . . . .	SW
Graham . . . . .	G	Taylor . . . . .	T
Hutcheson . . . . .	H	Ventozelo (Quinta de) . . . . .	Vt
Infantado (Quinta do) . . . . .	I	Vesuvio (Quinta do) . . . . .	V
Kopke . . . . .	K	Warre . . . . .	W
Krohn . . . . .	Kh		
Magalhães . . . . .	Ma		

### Section III.

## Grape Varietals

The Instituto dos Vinhos do Douro e Porto recommends a number of grape varieties for use in Port-making, in addition to approving a number of others for use. The following were recommended by the IVDP in a Regulation, No 413/2001, made on the 18th April 2001 and were rated either *very good* or *good*.

### Red

#### Very Good

Bastardo (Trousseau)  
Donzelinho-Tinto  
Marufo  
Tinta Francisca  
Tinta Roriz (Tempranillo) \*  
Tinto Cão \*  
Touriga Francesa (Touriga Franca) \*  
Touriga Nacional \*

#### Good

Cornifesto (Periquita)  
Malvasia Preto  
Castelão  
Rufete  
Tinta Amarela (Trincadeira) \*  
Tinta Barroca

### White

#### Very Good

Donzelinho Branco  
Sercial  
Folgasão  
Gouveio \*  
Verdelho  
Malvasia Fina \*  
Rabigato  
Viosinho \*

#### Good

Arinto  
Semillon  
Cercial  
Sía  
Vital  
Moscatel  
Samarrinho

*Those varieties marked with an \* are usually considered the classic components of a red or white (as the case may be) Port blend. Touriga Nacional and Touriga Francesa are often regarded as the premier grape varieties of the Douro.*

Section IV.

Quintas of the Major Shippers

Cálem .....	Quinta da Foz
Churchill .....	Quinta da Agua Alta
Cockburn .....	Quinta dos Canais
Croft .....	Quinta da Roeda
Delaforce .....	Quinta da Corte
Dow .....	Quinta do Bomfim
.....	Quinta Senhora da Ribeira
Fonseca .....	Quinta do Cruzeiro
.....	Quinta do Panascal
Graham .....	Quinta das Lages
.....	Quinta dos Malvedos
Kopke .....	Quinta São Luiz
Martinez .....	Quinta da Eira Velha
Messias .....	Quinta do Cachão
Niepoort .....	Quinta de Nápoles
Offley Boa Vista .....	Quinta do Boa Vista
Ramos Pinto .....	Quinta de Ervamoira
Real Companhia Velha .....	Quinta das Carvalhãs
Sandeman .....	Quinta do Seixo
Smith Woodhouse .....	Quinta de Madalena
Taylor .....	Quinta de Terra Feita
.....	Quinta de Vargellas
Warre .....	Quinta da Cavadinha
Wiese & Krohn .....	Quinta do Retiro Novo



## Section V.

# Most Drunk and Greatest

The most popular shippers, vintages and Quintas\* are as follows:

	<b>Shippers</b>	<b>Vintages</b>	<b>Quintas</b>
1.	Taylor	2001	Quinta dos Malvedos
2.	Graham	1997	Quinta de Vargellas
3.	Dow	2003	Quinta de Terra Feita
4.	Croft	1996	Quinta da Roeda
5.	Warre	2004	Quinta do Panascal

(\* Non-independent Quintas only; those which are substantive shippers in their own right, such as Quinta do Noval, are included in the "shippers" column.)

Highest rated ports:

1904 Croft	1970 Graham
1917 Unknown	1970 Warre
1920 Fonseca	1980 Dow
1935 Cálem	1986 Graham Quinta dos Malvedos
1942 Niepoort	1987 Graham Quinta dos Malvedos
1955 Graham	1994 Graham
1955 Quinta do Noval	1994 Quinta do Vesuvio
1957 Graham Quinta dos Malvedos	1996 Dow Quinta do Bomfim
1963 Graham	1996 Quinta do Vesuvio
1963 Warre	2001 Quinta do Infantado LBV
1966 Graham	2007 Quinta do Vesuvio Capela
1969 Taylor Quinta de Vargellas Ruby	Unknown VP
1970 Quinta do Crasto Colheita	
1970 Croft	

# Pre-1918

**Port: 1884 Sandeman**

*Event:* TPF Christmas Tasting, 17xii2009.

*Observations:* Obviously extremely old. A pale golden colour. Still very drinkable. Huge amounts of rosemary on the nose.

*Drunk:* 1g. *Rating:* C.

**Port: 1900 Warre**

*Event:* TPF Christmas Offline.

*Observations:* Very dark for its age. Good on the nose. Excellent Showing.

*Drunk:* 1g. *Rating:* C.

**Port: 1904 Croft**

*Event:* TPF Christmas Offline.

*Observations:* Mature. Spicy. Going quickly.

*Drunk:* 1g. *Rating:* C.

**Port: 1904 Croft**

*Event:* TPF Christmas Offline.

*Observations:* Good, dark, colour. Some fruit still in the mouth, followed by a long, impressive after-taste. Fabulous.

*Drunk:* 1g. *Rating:* C+.

**Port: 1908 Schofield**

*Event:* TPF Christmas Offline.

*Observations:* Light. Spicy. Extremely good.

*Drunk:* 1g. *Rating:* C.

**Port: 1917 Unknown**

*Event:* TPF Christmas Tasting, 16xii2010.

*Observations:* Deep ruby red; a fantastic colour for such an old Port. In the mouth, huge sensation of red currants. Excellent.

*Drunk:* 1g. *Rating:* C+.

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# Pre-1950

**Port: 1920 Fonseca** *Event: TPF Christmas Tasting, 17xii2009.*  
*Observations: Still incredibly dark and powerful. Probably the wine of the night. Drunk: 1g. Rating: C+.*

**Port: 1927 Cockburn** *Event: AHB 11vi2009.*  
*Observations: Leaking bottle. Tobacco on the nose, with slight amonia. Much nicer on the palate. Slight cherry; extremely drinkable. Drunk: 1g.*

**Port: 1927 Martinez** *Event: TPF Christmas Tasting, 16xii2010.*  
*Observations: Very dark: as deep in colour as the Taylor 1955. Quite gentle on the nose, perhaps a touch muddy. In the mouth, a little fruit and some astringency. Drunk: 1g. Rating: P.*

**Port: 1927 Taylor** *Event: TPF Christmas Tasting, 17xii2009.*  
*Observations: Slightly disappointing. Drunk: 1g.*

**Port: 1931 Quinta do Noval** *Event: AHB 11vi2009.*  
*Observations: Leaking bottle. Ever so slightly cloudy. Pungent and woody on the nose. Perhaps slight varnish which carries on to the mouth. Slightly bitter with a fruity aftertaste. Drunk: 1g.*

**Port: 1935 Cálem** *Event: TPF Christmas Tasting, 17xii2009.*  
*Observations: Wonderful. Full of chocolate and orange. Drunk: 1g. Rating: C+.*

**Port: 1935 Taylor** *Event: TPF Christmas Tasting, 17xii2009.*  
*Observations: Slightly disappointing. Drunk: 1g.*

**Port: 1945 Ferreira** *Event: TPF Christmas Offline.*  
*Observations: Dark for its age. Little bottle stink. Nice on the palate. Drunk: 1g. Rating: C.*

**Port: 1945 Sandeman** *Event: TPF 30+ Initial Offline.*  
*Observations: From the Sandeman Cellar. Drunk: 1g. Rating: C.*

**Port: 1947 Rebello Valente** *Event: TCP 16iii2009.*  
*Observations: Leaking. Lots of spirit. Fruit completely faded. Unfortunately, past its best. Drunk: 1g. Rating: P.*

**Port: 1947 Smith Woodhouse** *Event: TPF Christmas Offline.*  
*Observations: Mature colour. Subdued nose. Excellent, especially since it was from a cracked bottle! Drunk: 1g. Rating: C.*

Port: **1947 Smith Woodhouse**

Event: TPF Christmas Offline.

Observations: Mature colour. Subdued nose. Excellent, especially since it was from a cracked bottle!

Drunk: 1g. Rating: C.

Port: **1947 Smith Woodhouse**

Event: TPF Christmas Tasting, 16xii2010.

Observations: Very pale. Slightly stinky on the nose. In the mouth quite elegant but not quite as attractive as the previous one. Does Smith Woodhouse mature better in cracked bottles?! Drunk: 1g. Rating: P.

Port: **1947 Warre**

Event: Warre Tasting 2x2009.

Observations: Quite a lot fo heat. Chocolate in the middle. Slight sourness.

Drunk: 1g. Rating: P.

Port: **1948 Fonseca**

Event: AHB 11vi2009.

Observations: Leaking bottle. Still fairly dark. Good.

Drunk: 1g.

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*Port: Barros* *Event: TPF Christmas Tasting, 16xii2010.*  
*Observations:* Light in the middle, getting paler to the edge where it was devoid of any colour. Quite a lot of heat on the nose. In the mouth, sweet mellow roses which lingers in the mouth. Perhaps a little faded. Not quite as complex or elegant as it may have been. *Drunk: 1g. Rating: P.*

*Port: Dow* *Event: TPF Christmas Offline.*  
*Observations:* Little bottle stink. Good. *Drunk: 1g. Rating: C.*

*Port: Graham* *Event: TPF Malvedos Tasting, 22iii2010.*  
*Observations:* Still darkish in the middle, but quite pronounced lightening to the edges. Nose was surprisingly subdued. On the palate extremely elegant, surprisingly dry and with a long aftertaste. Excellent stuff. *Drunk: 1g. Rating: C.*

*Port: Graham* *Event: Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.*  
*Observations:* Extraordinary amount of fruit on the nose and in the mouth. Wonderful toffee, syrupy flavour. Excellent. *Drunk: 1g. Rating: C+.*

*Port: Quinta do Noval* *Event: TPF "Bring a wine to share" Offline.*  
*Drunk: 1g. Rating: C+.*

*Port: Taylor* *Event: TPF Christmas Offline.*  
*Observations:* Very dark. *Drunk: 1g. Rating: C.*

*Port: Taylor* *Event: TPF Christmas Tasting, 16xii2010.*  
*Observations:* Deep red in the middle, with a pinkish edge. Tobacco and peat predominated on the nose. In the mouth, good, elegant fruit. After-taste tasted oddly of Cognac but attractive nonetheless. *Drunk: 1g. Rating: C.*

*Port: Tuke Holdsworth* *Event: TPF Christmas Tasting, 16xii2010.*  
*Observations:* Almost identical colour to the Taylor 1955: deep red with slight pinking around the edge. In the mouth, extremely elegant, with subtle, sweet fruit. To my palate this piped the Taylor 1955 as the best of the three 1955 we tried. *Drunk: 1g. Rating: C.*

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Port: **Ferreira**

Event: AHB 11vi2009.

Observations: Leaking bottle. Very acidic. Not particularly pleasant on the nose. Slight bottle stink.

Drunk: 1g.

Port: **Ferreira**

Event: TCP 20iv2010.

Observations: Slight bottle stink. Lots of acidity. Quite sweet. Pretty much undrinkable. Drunk: 1g.

Port: **Martinez**

Event: TPF Christmas Offline.

Drunk: 1g. Rating: C.

Port: **Warre**

Event: Warre Tasting 2x2009.

Observations: Bit dusty on the nose. Still quite harsh. Not great.

Drunk: 1g. Rating: P-.

Port: **Warre**

Event: Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.

Observations: A huge hit of sugar followed by fruit. Perhaps a touch muted compared to the Graham 63 and 55.

Drunk: 1g. Rating: C-.

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- Port: Adams** *Event:* TPF 30+ Initial Offline.  
*Observations:* Excellent drinking now. *Drunk:* 1g. *Rating:* C.
- Port: Dow** *Event:* Dow Tasting, 7ix2010  
*Observations:* Enjoyable. *Drunk:* 1g. *Rating:* C.
- Port: Ferreira** *Event:* AHB 11vi2009.  
*Observations:* Leaking bottle. Minor on the palate. A bit of tannins left. *Drunk:* 1g.
- Port: Fonseca** *Event:* TPF TCP Tasting 15i2009.  
*Observations:* Off bottle. Not quite there. A shame. *Drunk:* 1g. *Rating:* P.
- Port: Graham** *Event:* Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.  
*Observations:* An explosion of fruit both on the nose and in the mouth. This was extremely good and enjoyable. *Drunk:* 1g. *Rating:* C+.
- Port: Quinta do Noval** *Event:* TPF Christmas Tasting, 17xii2009.  
*Observations:* (Two separate bottles were consumed). *Drunk:* 2g.
- Port: Sandeman** *Event:* TCP 16iii2009.  
*Observations:* Leaking with bottle stink which had mostly blown off by time of tasting and it presented itself very nicely. Although it is now at maturity, there's still a little amount of tannins left and the fruit is extremely attractive. *Drunk:* 1g. *Rating:* C.
- Port: Taylor** *Event:* AHB 11vi2009.  
*Observations:* Leaking bottle. Incredibly strong on the nose, but not particularly pleasant. *Drunk:* 1g.
- Port: Warre** *Event:* Warre Tasting 2x2009.  
*Observations:* Absolutely lovely on the palate. Easy to drink. Quite little fruit and quite a lot of sugar, but otherwise very nice. *Drunk:* 1g. *Rating:* C+.
- Port: Warre** *Event:* TPF Christmas Offline.  
*Observations:* Good. *Drunk:* 1g. *Rating:* C.
- Port: Warre** *Event:* Blind tasting, TCP, 8xi2010  
*Observations:* Slightly astringent in the palate, everyone else raved about this Port but I was somewhat unconvinced. *Drunk:* 1g.

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## 1966

Port: **Dow**

Observations: Excellent; best of the older Dows.

Event: Dow Tasting, 7ix2010

Drunk: 1g. Rating: C.

Port: **Dow**

Observations: Fabulous fruit on the nose with some caramel. Surprising impact of sugar in the mouth. It then tailed off slightly, with a little fruit at the very end.

Event: Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.

Drunk: 1g. Rating: C.

Port: **Graham**

Observations: Notably darker than the older wines in this tasting. On the palate, simply incredible complexity with a good amount of fruit to balance out its sweetness and maturity. Absolutely excellent.  
Drunk: 1g. Rating: C+.

Event: TPF Malvedos Tasting, 22iii2010.

Port: **Quinta do Noval**

Observations: Fairly well mature.

Event: TPF Christmas Offline.

Drunk: 1g. Rating: C.

Port: **Quinta do Noval**

Event: TPF 1966 v 1967 Tasting, 13xi2009.

Drunk: 1g.

Port: **Quinta do Noval Nacional**

Event: TPF 1966 v 1967 Tasting, 13xi2009.

Drunk: 1g.

Port: **Sandeman**

Event: TPF 1966 v 1967 Tasting, 13xi2009.

Drunk: 1g.

Port: **Taylor**

Event: TPF 1966 v 1967 Tasting, 13xi2009.

Drunk: 1g.

Port: **Tuke Holdsworth**

Observations: Deep red: a fantastic colour. Quite subdued otherwise.

Event: TPF Christmas Tasting, 16xii2010.

Drunk: 1g. Rating: P.

Port: **Warre**

Observations: More sweetness than the Warre 1963. Slightly harsher too. Thought still very good.

Event: Warre Tasting 2x2009.

Drunk: 1g. Rating: C.

Port: **Warre**

Event: TPF 1966 v 1967 Tasting, 13xi2009.

Drunk: 1g.

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**Port: Croft Quinta da Roeda**

*Observations:* Very nice, one of the best 1967 SQVPs.

*Event:* Blind tasting, TCP, 8xi2010

*Drunk:* 1g. *Rating:* C.

**Port: Taylor Quinta de Vargellas**

*Observations:* Corney and Barrow bottling. Bottled 1969. TPF TCP Tasting 15i2009. Retasted TPF Vargellas tasting, TCP, 24iii2009. Nose is surprisingly subdued, with a slight tumeric-like spiciness. In the mouth, quite lovely; it is showing a bit of the traits of the '64, with only a little sugar, some pepper and tumeric. This leads to a surprisingly bitter aftertaste, although not in an unpleasant way. Although the tannins have faded, it is still quite complex and it lasts a great deal of time in the mouth. *Drunk:* 2g. *Rating:* P+.

**Port: Taylor Quinta de Vargellas**

*Event:* TPF 1966 v 1967 Tasting, 13xi2009.

*Drunk:* 1g.

**Port: Taylor Quinta de Vargellas**

*Event:* TPF Vargellas tasting, TCP, 24iii2009.

*Observations:* Oporto bottle in 1970. Slightly darker, with a touch more fruit than the Corney and Barrow bottled 1969, but without the complexity of the maturer bottles. *Drunk:* 1g.

**Port: Martinez**

*Event:* TPF 1966 v 1967 Tasting, 13xi2009.

*Drunk:* 1g.

**Port: Martinez**

*Event:* TCP 20iv2010.

*Observations:* Quite subtle. Very elegant.

*Drunk:* 1g. *Rating:* C.

**Port: Quinta do Noval**

*Event:* TPF 1966 v 1967 Tasting, 13xi2009.

*Drunk:* 1g.

**Port: Quinta do Noval Nacional**

*Event:* TPF 1966 v 1967 Tasting, 13xi2009.

*Drunk:* 1g.

**Port: Sandeman**

*Event:* TPF 1966 v 1967 Tasting, 13xi2009.

*Drunk:* 1g.

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## 1970

Port: **Kopke Quinta São Luiz**

Observations: Excellent; a revelation

Event: TPF Offline 26viii2009.

Drunk: 1g.

Port: **Borges and Irmão**

Event: TPF "Bring a wine to share" Offline.

Drunk: 1g. Rating: P.

Port: **Croft**

Observations: Excellent.

Event: TCP 20iv2010.

Drunk: 1g. Rating: C+.

Port: **Croft**

Event: 1970 Tasting, 15vii2010

Drunk: 1g.

Port: **Dalva**

Observations: Excellent.

Event: TPF LBV Tasting.

Drunk: 1g.

Port: **Dalva**

Event: TPF Christmas Tasting, 17xii2009.

Drunk: 1g.

Port: **Dow**

Observations: Good.

Event: Dow Tasting, 7ix2010

Drunk: 1g. Rating: C.

Port: **Dow**

Event: 1970 Tasting, 15vii2010

Drunk: 1g.

Port: **Ferreira**

Event: TPF Offline 26viii2009.

Drunk: 1g.

Port: **González Byass**

Event: 1970 Tasting, 15vii2010

Drunk: 1g.

Port: **Gould Campbell**

Observations: Quite dark. Rounded and elegant. Excellent.

Event: TCP 20iv2010.

Drunk: 1g. Rating: C.

Port: **Graham**

Observations: Same colour as the 1966. Dramatic nose with lots of fruit, although some felt too stewed compared to the elegance of the 1966. Excellent in the mouth, still lots of fruit, as one would expect.

Event: TPF Malvedos Tasting, 22iii2010.

Drunk: 1g. Rating: C.





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# 1975

Port: **Croft**

Event: TPF Offline 26viii2009.

Drunk: 1g.

Port: **Graham**

Event: Lake District, 28xii2010.

Observations: Good, deep colour. Nice fruit on the nose. In the mouth, a certain amount of sweetness and still much fruit left. Very attractive: although not up to the quality of the 1970 Graham, this was by no means a weak Port and did not suffer the problems expected of a '75. Drunk: 1b. Rating: P.

Port: **Quinta do Noval**

Event: TPF Offline 26viii2009.

Drunk: 1g.

Port: **Warre**

Event: TPF "Bring a wine to share" Offline.

Drunk: 1g. Rating: P.

Port: **Warre**

Event: Warre Tasting 2x2009.

Observations: Very light. Not great. Drunk: 1g. Rating: N.

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Port: **Kopke Quinta São Luiz**

Event: TPF Offline 26viii2009.

Observations: Dead, unfortunately. Perhaps a touch of the St. Luiz '70?

Drunk: 1g.

Port: **Croft**

Event: TPF offline 20v2009.

Observations: A little darkness to the colour. The nose was slightly off. In the mouth it was quite soft but with a little too much fire. Perfectly drinkable but obviously a poor bottle of what I think is usually a great Port.

Drunk: 1b.

Port: **Dow**

Event: TPF 30+ Initial Offline.

Drunk: 1g. Rating: C.

Port: **Dow**

Event: TPF offline 20v2009.

Observations: Completely oxidised; although this was once a Vintage Port, I think it would have easily passed muster as a Colheita. A very nice tawny colour, with a bit of fire. Perfectly drinkable for what it was.

Drunk: 1g.

Port: **Dow**

Event: TPF tasting with Oscar Quevedo 11ii2010.

Observations: Weak bottle.

Drunk: 1g.

Port: **Dow**

Event: TCP 20iv2010.

Observations: Dark and complex with good fruit. Unfortunately slightly corked.

Drunk: 1g.

Port: **Dow**

Event: Dow Tasting, 7ix2010

Observations: Corked, again.

Drunk: 1g.

Port: **Graham**

Event: TPF 30+ Initial Offline.

Observations: Weak bottle.

Drunk: 1g. Rating: C.

Port: **Graham**

Event: TPF 30+ Initial Offline.

Observations: Weak bottle.

Drunk: 1g. Rating: P.

Port: **Graham**

Event: TCP 20iv2010.

Observations: Very sweet. Slightly awkward. Not as good as the Dow 1977 when compared.

Drunk: 1g.

Rating: P.

Port: **Morgan**

Event: TPF Offline 26viii2009.

Observations: Fine to drink; unexciting but not complaints. Successful blind guess!

Drunk: 1g.

Port: **Morgan**

Observations: Slightly astringent and disappointing.

Event: Blind tasting, TCP, 8xi2010

Drunk: 1g. Rating: P.

Port: **Warre**

Observations: Pleasant. Quite acidic. This bottle didn't bode well for the future but that could be a bottle problem. Disappointing.

Event: Warre Tasting 2x2009.

Drunk: 1g. Rating: P-.

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# 1980

Port: **Dow**

Observations: Extremely dark colour. Vivid flavours. Excellent. Will keep.

Event: TCP wine-list.

Drunk: 1b. Rating: C+.

Port: **Dow**

Observations: As excellent as ever.

Event: Dow Tasting, 7ix2010

Drunk: 1g. Rating: C+.

Port: **Dow**

Event: Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.

Observations: Although darker than the Graham 1994 and Warre 1997, this wasn't the monster that I usually think it to be: lovely mellow fruit on the nose. In the mouth, quite tannic, with an appealing dry complexity.

Drunk: 1g. Rating: C.

Port: **Quarles Harris**

Observations: Much darker than the 1983. Excellent

Event: TPF offline 20v2009.

Drunk: 1g.

Port: **Warre**

Observations: Quite dark with a bit of heat. A surprisingly small amount of fruit but with a bit of after taste of the 1985. Quite nice.

Event: Warre Tasting 2x2009.

Drunk: 1g. Rating: C-.

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# 1983

Port: **British Shippers Association**

Event: TPF "Bring a wine to share" Offline.

Drunk: 1g. Rating: P.

Port: **Dow**

Event: Dow Tasting, 7ix2010

Observations: Very nice; slightly less dry than the other Dows.

Drunk: 1g. Rating: C.

Port: **Quarles Harris**

Event: TPF offline 20v2009.

Observations: Fairly dark (though not as dark and tannic as the 1980). Soft and very drinkable with a slight bitter aftertaste.

Drunk: 1g.

Port: **Warre**

Event: Dinner party 15iv2009.

Observations: Huge amount of thick sediment. Somewhat disappointing. Like the '85 but lesser. Fairly watery on the palate (which I don't necessary mind) with a slight taste of chocolate and cherry. Perfectly acceptable to drink but it did not grip. Hopefully a bad bottle.

Drunk: 1b.

Port: **Warre**

Event: Warre Tasting 2x2009.

Observations: Quite a lot of acidity. Not great.

Drunk: 1g. Rating: P-.

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# 1985

Port: **Croft**

Event: Blind tasting, TCP, 8xi2010

Observations: Red with a touch of pink on the rim. Seems to be maturing quickly. Nice fruit. Good drinking at the moment. Drunk: 1g. Rating: C.

Port: **Delaforce**

Event: TCP wine-list.

Observations: Now at maturity; a tawny colour and possessing a certain elegance. Drunk: 3b. Rating: C.

Port: **Dow**

Event: Dow Tasting, 7ix2010

Observations: Very nice. Drunk: 1g. Rating: C.

Port: **González Byass**

Event: TPF TCP Tasting 15i2009.

Observations: Lovely wine. Elements of chocolate. Worth seeking out. Drunk: 1g. Rating: C.

Port: **Graham**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: A measure darker than the 1984. Extremely pleasant initial taste, with the sweetness that so characterises Grahams. Less of a notable jump in quality between this VP and its surrounding SQVPs when compared to the 60s and 70s. Drunk: 1g. Rating: C.

Port: **Messias**

Event: Glass at Gordon's Wine Bar.

Observations: Very mature for its age. Fairly unexciting. Drunk: 1g. Rating: N.

Port: **Morgan**

Event: TPF Vargellas tasting, TCP, 24iii2009.

Drunk: 1g.

Port: **Warre**

Event: From the Benchers' table at the Middle Temple Reader's Feast.

Observations: Good stuff to end a dinner with! Drunk: 1b. Rating: P.

Port: **Warre**

Event: Warre Tasting 2x2009.

Observations: Like last Warre 1985. Very nice. Drunk: 1g. Rating: C.

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# 1991

Port: **Taylor Quinta de Vargellas**

Event: TPF Vargellas tasting, TCP, 24iii2009.

Observations: Generally regarded as "closed". With time will probably be great.

Drunk: 1g.

Port: **Churchill**

Event: TCP House VP.

Observations: Not nearly as mature as the 1992 LBV. No other recollections.

Drunk: 2g. Rating: P.

Port: **Dow**

Event: Dow Tasting, 7ix2010

Observations: Dead, unfortunately.

Drunk: 1g.

Port: **Fonseca Guimaraens**

Drunk: 1h.

Port: **Morgan**

Event: TPF LBV Tasting.

Observations: Excellent.

Drunk: 1g. Rating: C.

Port: **Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: A step darker than the 89 and 90. Lots more fruit on the nose, too, though in the mouth that same immediate wateriness was present. Quite muted but elegant. Tasted rather closed. Very drinkable.

Drunk: 1g. Rating: P+.

Port: **Warre**

Event: Warre Tasting 2x2009.

Observations: Dead bottle.

Drunk: 1g. Rating: P.

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# 1992

Port: **Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: Dead.

Drunk: 1g.

Port: **Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: Not quite entirely there on the nose. Nice but not great in the mouth. *Drunk: 1g. Rating: P.*

Port: **Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: Same colour as the '91. Slightly stewed sensation on the nose and in the mouth. Incredibly bitter aftertaste. Not great; a disappointment. *Drunk: 1g. Rating: P-.*

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# 1994

*Port:* **Graham** *Event:* Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.  
*Observations:* Chocolate and digestive biscuits on the nose; with a scent of deep molasses that was extremely attractive. In the mouth, perhaps a touch lighter: light cherries, apples and pears were most notable, along with a dense and tannic mouth-feel. Obviously excellent. I really enjoyed this. *Drunk:* 1g.  
*Rating:* C+.

*Port:* **Quinta do Vesuvio** *Event:* TPF Vesuvio Tasting 22ii2010.  
*Observations:* A step darker than the older wines (particularly the '91 and '92). Massive and spectacular on the nose; full of fruit. Tastes even more massive than the nose and colour would indicate. Oldest Vesuvio still to have a noticeable tannic backbone. Extremely well rounded and balanced; absolutely stunning Port. *Drunk:* 1g. *Rating:* C+.

*Port:* **Tesco (Symington)** *Event:* TPF LBV Tasting.  
*Observations:* Not great. *Drunk:* 1b. *Rating:* P-.

*Port:* **Warre** *Event:* Warre Tasting 2x2009.  
*Observations:* Quite sweet. Fairly closed down. *Drunk:* 1g. *Rating:* P.

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**Port: Croft Quinta da Roeda**

*Observations:* Huge fruit on the nose which was let down badly on the palate where odd taste distinctly lacking in fruit prevailed. Perhaps under-decanted?

*Event:* Uncorked tasting.*Drunk:* 1b. *Rating:* P.**Port: Fonseca Quinta do Panascal***Event:* Uncorked tasting.*Drunk:* 1b. *Rating:* P.**Port: Taylor Quinta de Vargellas***Event:* Uncorked tasting.*Drunk:* 1b. *Rating:* P.**Port: Graham***Event:* Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.

*Observations:* Extremely closed and muted on the nose. Some red berries but that was about it. In the mouth, it tasted of nothing, apart from a hit of sugar; some rounded tannins and perhaps a touch of chocolate at the very end of the after-taste.

*Drunk:* 1g. *Rating:* P.**Port: Quinta do Passadouro***Event:* Blind tasting, TCP, 8xi2010

*Observations:* Deep purple. Quite muted on the nose. Slightly bitter. Very drinkable but without a great complexity. One for quaffing!

*Drunk:* 1g. *Rating:* P.**Port: Quinta do Vesuvio***Event:* TPF Vesuvio Tasting 22ii2010.

*Observations:* Same colour as the '96. Very muted on the nose and in the mouth, too. Quite elegant to drink now but very subdued. Probably needs more time to open up.

*Drunk:* 1g. *Rating:* C.**Port: Rozès***Drunk:* 2b. *Rating:* N.**Port: Rozès***Event:* TPF Christmas Tasting, 17xii2009.

*Observations:* Opened for a week which apparently makes this drinkable!

*Drunk:* 1g.**Port: Smith Woodhouse**

*Observations:* As should be expected, the cork came out easily in one piece, and there was only a little sediment. 8+ Hours. Surprisingly large on the nose, but aromatic rather than powerful. Very fruity, with, if it is not too clichéd, lots of plums and a bit of cherry. In the mouth, there is a nice peppery heat (though this does obscure some of the other flavours), followed by more fruit, which eventually produce a little cherry in the finish. The sugar is not particularly obvious and feels very well dissolved. +24 Hours. Not much change, though it has mellowed somewhat. Now an extremely easy drinker. I think, overall, this is an entirely pleasant VP, though not quite interesting or exciting enough to warrant drinking again in the next few years.

*Drunk:* 1b. *Rating:* P.

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# 2000

Port: **Dow** Event: Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.  
 Observations: The sample at the tasting was spoiled by bottle-stink, which was a bit disappointing for a  
 2000. Drunk: 1g.

Port: **Quinta da Eira Velha** Event: TPF tasting with Oscar Quevedo 11ii2010.  
 Observations: Dark, tannic, not particularly complex but quite acceptable. Drunk: 1g. Rating: P.

Port: **Quinta do Vesuvio** Event: TPF Vesuvio Tasting 22ii2010.  
 Observations: Notably a step darker than anything that has come before. Strikingly immature on the  
 nose and challenging to drink, too. Dense and complex but obviously far too young to be enjoyed now.  
 Drunk: 1g. Rating: C.

Port: **Sandeman Vau** Event: Oporto and Douro October 2010.  
 Observations: Quinta do Seixo. Nose full of blackcurrants. Attractive now but very soft; perhaps not one  
 for the long term. Drunk: 1g.

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# 2003

Port: **Graham**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: Extremely dark purple. On the nose, the grapyness of a very young Port was immediately apparent. Enormous amounts of fruit but at this stage in its life and by this point in the tasting, I found it impossible to access. Drunk: 1g.

Port: **Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: Same colour as the 2000 with a very similar nose. Notably more youthful, though. Obviously very immature in the mouth but still quite elegant, despite the tannic edge to it. Drunk: 1g.  
Rating: C.

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## 2007

*Port:* **Cockburn Quinta dos Canais**

*Event:* Oporto May 2009.

*Observations:* Cockburn Lodge. Very drinkable now. Floral. Very attractive.

*Drunk:* 1g.

*Port:* **Quinta do Noval Silva**

*Event:* TPF offline 20v2009.

*Observations:* Blind sample. Most interesting of the 2007s drunk that night. Not the best to drink on the night, nor the dark tannic monster that one would expect a very young Vintage Port to be. One the nose the was tobacco and a certain spicyness. Followed up, by more complex flavours including a fair bit of rhubarb. Slightly less tannic than Niepoort, it was an interesting Port which I look forward to revisiting when it is more mature.

*Drunk:* 1g.

*Port:* **Taylor Vinha Velha Quinta de Vargellas**

*Event:* TPF 1966 v 1967 Tasting, 13xi2009.

*Observations:* Cask sample.

*Drunk:* 1g.

*Port:* **Cockburn**

*Event:* Oporto May 2009.

*Observations:* Cockburn Lodge. Massive, tannic and dark.

*Drunk:* 1g.

*Port:* **Dow**

*Event:* Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.

*Observations:* Much denser and darker on the nose than the Warre. Notably less grapey, too. More "classic" in the mouth for a young vintage Port, with lots of tannins. Tasting non-blind, this is very stereotypically "Dow": very dry and austere. Disappointingly short aftertaste: this dries up quickly.

*Drunk:* 1g.

*Port:* **Graham**

*Event:* Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.

*Observations:* More floral than the Warre and Dow 2007s. Perhaps, though a bit simpler and understandable on the nose than the Warre (which had massive complexity of fruit). In the mouth, immediate sugar, followed by a lovely floral violet sensation. Perhaps a touch of strawberry too. Notably tannic (unlike the Warre). My favourite of the three 2007s.

*Drunk:* 1g.

*Port:* **Morgadio da Calçada**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Drunk:* 1g.

*Port:* **Niepoort**

*Event:* TPF Vargellas tasting, TCP, 24iii2009.

*Observations:* TPF offline 20v2009. Oporto, May 2009. Niepoort Lodge.

*Drunk:* 3g.

*Port:* **Niepoort Pisca**

*Event:* TCP 20iv2010.

*Observations:* Fairly light for its age. Strong acidity and rounded tannins. Perhaps not quite as good as the Capela 2007.

*Drunk:* 1g.

**Port: Quevedo**

Event: TPF tasting with Oscar Quevedo 11ii2010.

Observations: Very elegant. Not particularly tannic nor perfumed but very nicely balanced and with enough backbone to suggest it will last for a while.

Drunk: 1g. Rating: C.

**Port: Quinta da Romaneira**

Event: TPF offline 20v2009.

Observations: Blind sample. Was one of the best two samples on the night. Extremely drinkable it was probably the most floral of the samples (although there was also a heavy grapyness). The tannins were quite light; it does make me wonder how long this vintage will last. Second after Noval.

Drunk: 1g.

**Port: Quinta do Crasto**

Event: TPF offline 20v2009.

Observations: Blind sample. Dreadful. Muted and tight, there was little on the nose and less on the palate. A bit of a tannic structure but not a great deal and more worrying was a complete lack of fruit. Later this turned out not to be the final Crasto blend.

Drunk: 1g.

**Port: Quinta do Crasto**

Event: TPF Offline 26viii2009.

Observations: The "proper" blend. Very dark. Still quite muted. Slightly floral, perhaps some liquorish. Very little tannins but a bit of acidity. Not very complex.

Drunk: 1g.

**Port: Quinta do Noval**

Event: TPF offline 20v2009.

Observations: Blind sample. Really shinned. Perfectly drinkable despite being so young. Very floral on the nose. Probably the best of the Ports at the moment. I wrote that it had "more tannins [than Quinta da Romaneira]" which might be a good sign for its long-term maturity.

Drunk: 1g.

**Port: Quinta do Retiro Novo**

Event: Oporto and Douro October 2010.

Observations: Vinologia. Chocolate and marzipan on the nose. Lots of cherries in the mouth. No obvious tannins; extremely pleasant to drink. Will this last?

Drunk: 1g. Rating: P.

**Port: Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: Dark. Massive, huge nose. Extremely sweet on the mouth though, like many other '07s, quite elegant and not particularly tannic.

Drunk: 1g. Rating: P+.

**Port: Quinta do Vesuvio Capela**

Event: TPF 1966 v 1967 Tasting, 13xi2009.

Observations: Cask sample.

Drunk: 1g.

**Port: Quinta do Vesuvio Capela**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: Dark, again. Much less present on the nose than the normal '07. Surprisingly subtle on the palate with very few tannins. Subdued elegance which makes it extremely drinkable now. If this lasts to maturity it should be spectacular.

Drunk: 1g. Rating: C+.

**Port: Warre**

Event: Warre Tasting 2x2009.

Observations: Not quite as floral as other 2007s. Less tannins and acidity, too.

Drunk: 1g. Rating: P.

Port: **Warre**                      Event: Decanter, The Symingtons: Half a Century of Superlative Port, 14xi2010.  
Observations: Still quite grapy. Very jammy; huge overload of fruit. In the mouth blackberries but it is a complete lack of tannin was most obvious and surprising. Quite floral. Very quaff-able.                      Drunk: 1g.

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# Pre-1919

Port: **1907 Unknown W.W.W.**

Event: TPF Christmas Tasting, 17xii2009.

Observations: Unknown magnum. Very dark for its age. Excellent wine.

Drunk: 2g.

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# Pre-1950

*Port:* **1942 Niepoort**

*Event:* TPF Christmas Offline.

*Observations:* From an one litre “dumpy” bottle. Deep brown. Excellent fruit remaining in the mouth with some tannins and great, long complexity. Fantastic.

*Drunk:* 1g. *Rating:* C+.

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# 1950-9

Port: **1952 Warre**

Event: Warre Tasting 2x2009.

Observations: Bit darker than the others. Dusty nose. Not a lot of fruit. Not great. Quite sour. Longer tail-off than the Warre 1947.

Drunk: 1g. Rating: P.

Port: **1957 Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: Exactly the same colour as the 1955. Not so elegant on the nose but still quite well formed. Markedly sweeter on the initial palate followed by a hugely long, elegant, aftertaste.

Drunk: 1g.

Rating: C+.

Port: **1958 Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: Slightly darker than the 1957. Very nice on the nose with a surprising amount of fruit left. Sweet and rounded in the mouth. Very attractive.

Drunk: 1g. Rating: C.

Port: **1958 Dow**

Event: Dow Tasting, 7ix2010

Observations: Nice. Mature but not too mature.

Drunk: 1g. Rating: C.

Port: **1958 Warre**

Event: AHB 11vi2009.

Observations: Leaking bottle. Another light port. Light on the palate with a slight spiciness. Very nice.

Drunk: 1g.

Port: **1958 Warre**

Event: Warre Tasting 2x2009.

Observations: Slight bottle stink. Bit more rounded in the mouth than the 1952. Drunk: 1g. Rating: P.

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# 1960-9

*Port:* **1962 Graham Quinta dos Malvedos**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Observations:* Similar colour to the 1958 but slightly less pinkish on the edge of the meniscus. The oldest wine to show the straight-forward elegance and balance of the older Malvedos. *Drunk:* 1g. *Rating:* C.

*Port:* **1964 Graham Quinta dos Malvedos**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Observations:* A measure darker than the 1962. Attractively floral on the nose. Slightly less complex in the mouth than on the nose, but beautifully straight-forward and elegant wine. *Drunk:* 1g. *Rating:* C.

*Port:* **1964 Taylor Quinta de Vargellas**

*Event:* TPF Vargellas tasting, TCP, 24iii2009.

*Observations:* Still dark, and showing quite a lot of fire. In the mouth, a bit of pepper, with perhaps a little of the grassyness which re-emerged with some of the younger Vargellas. *Drunk:* 1g.

*Port:* **1965 Graham Quinta dos Malvedos**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Observations:* A very nice Port. Extremely smooth in the mouth with a beautiful elegance and balance. *Drunk:* 1g. *Rating:* C.

*Port:* **1965 Taylor Quinta de Vargellas**

*Event:* TPF Vargellas tasting, TCP, 24iii2009.

*Observations:* On the nose of this was a huge amount of toffee and caramel. In the mouth, quite similar to the 64, with perhaps ever-so-slightly less fire and pepper. *Drunk:* 1g.

*Port:* **1968 Graham Quinta dos Malvedos**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Observations:* Just a touch lighter than the 1966. As predicted, completely overshadowed by the 1970 and 1966. However, returning to it later in the tasting, it proved to be a lovely, elegant Port, like the 1965s and older. *Drunk:* 1g. *Rating:* C.

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**Port: 1972 Taylor Quinta de Vargellas***Observations:* Not generally liked.*Event:* TPF Vargellas tasting, TCP, 24iii2009.*Drunk:* 1g.**Port: 1972 Dow***Observations:* Surprisingly, as good as the '70 Dow.*Event:* Dow Tasting, 7ix2010*Drunk:* 1g. *Rating:* C.**Port: 1972 Fonseca Guimaraens***Observations:* Disappointing.*Event:* TPF Christmas Offline.*Drunk:* 1g. *Rating:* P.**Port: 1976 Graham Quinta dos Malvedos***Observations:* A bit redder than the 1970. Horrible problems on the nose. Possibly quite reasonable on the nose had it survived.*Event:* TPF Malvedos Tasting, 22iii2010.*Drunk:* 1g.**Port: 1976 Graham Quinta dos Malvedos***Observations:* Dead; probably this is a weak Port.*Event:* TCP 20iv2010.*Drunk:* 1g. *Rating:* N.**Port: 1978 Graham Quinta dos Malvedos***Observations:* Slightly darker than the 1976 and probably slightly corked due a slight mustiness on the nose. In the mouth it was very expressive and a great pleasure to drink; it would be nice to see what a perfect bottle of this wine would be like.*Event:* TPF Malvedos Tasting, 22iii2010.*Drunk:* 1g. *Rating:* P.**Port: 1978 Taylor Quinta de Vargellas***Observations:* A measure darker than its older brethren at the tasting and likewise tasted a bit younger, with some more fruit and heat than was present in the others. It also seemed a bit simpler on the palate. On revisiting the next night, nose is more muted than on the other Vargellas only a little spirit. Perhaps the bottle was corked. The toffee of some of the Vargellas is also there, though only slightly, as is a slight grassyness. On the palate, it is initially quite muted, fading into a little pepper, with an extra sweetness (say of strawberry syrup) which is lacking in the 1967 The fire is still present, although not too intrusive with the port feeling fairly round and with a shortish aftertaste.*Event:* TPF Vargellas tasting, TCP, 24iii2009.*Drunk:* 1g.**Port: 1979 Graham Quinta dos Malvedos***Observations:* Same colour as the 1978 but with more raisens and a touch of pine or varnish on the nose. In the mouth, a touch astringent and therefore a tiny bit disappointing.*Event:* TPF Malvedos Tasting, 22iii2010.*Drunk:* 1g. *Rating:* P-.

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## 1980-9

**Port: 1982 Croft Quinta da Roeda**

*Event:* Blind tasting, TCP, 8xi2010

*Observations:* Brick red, though slightly muted on the nose. Very enjoyable but noticeable less elegant than the Churchill 1982.

*Drunk:* 1g. *Rating:* P+.

**Port: 1982 Graham Quinta dos Malvedos**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Observations:* Markedly darker than the 1979; there was a huge jump in colour between the late 60/70s placemat and the the 1980s. Not particularly dramatic on the nose, but with quite a lot of fruit. Very nice and elegant in the mouth, perhaps still showing some soft and gentle tannins. *Drunk:* 1g. *Rating:* C.

**Port: 1982 Taylor Quinta de Vargellas**

*Event:* TPF Vargellas tasting, TCP, 24iii2009.

*Observations:* Not generally liked.

*Drunk:* 1g.

**Port: 1982 Churchill**

*Event:* 1982 tasting, 21vi2010.

*Observations:* Two samples, one with VA other fine. Quite sweet, tannins present. Lots of red fruit. Attractive

*Drunk:* 1g. *Rating:* C-.

**Port: 1982 Churchill**

*Event:* Blind tasting, TCP, 8xi2010

*Observations:* Brick red, slightly orange on the rim. In the mouth some chocolate and a little orange, with a surprising amount of sweetness. Other than that this was simply one of those Ports that is fabulous to drink.

*Drunk:* 1g. *Rating:* C.

**Port: 1982 Croft**

*Event:* 1982 tasting, 21vi2010.

*Observations:* Darkish but cloudy. Toffee on the nose. Slightly muted in the mouth but still lots of caramel and treacle. Very attractive.

*Drunk:* 1g. *Rating:* C.

**Port: 1982 Delaforce**

*Event:* 1982 tasting, 21vi2010.

*Observations:* Quite light; muted on the nose with perhaps a touch of washing-up-liquid (though that, thankfully, didn't get in the way). In the mouth, a striking treacle flavour balanced against some acidity. Long aftertaste where Cointreau predominated.

*Drunk:* 1g. *Rating:* C.

**Port: 1982 Delaforce**

*Event:* 1982 tasting, 21vi2010.

*Observations:* Darkest of the 1982. Red currants in the mouth, with a long aftertaste (perhaps turning a touch bitter at the end). A very good Port that was easily the best on the night.

*Drunk:* 1g. *Rating:* C.

**Port: 1982 Martinez Quinta da Eira Velha**

*Event:* 1982 tasting, 21vi2010.

*Observations:* Nose a touch off and unpleasant. In the mouth, immediately struck by the sweetness but this was followed by a long an slightly astringent finish which wasn't so appealing. *Drunk:* 1g. *Rating:* P-.

**Port: 1982 Quinta do Noval** *Event:* 1982 tasting, 21vi2010.  
*Observations:* No nose at all. Nice dark colour though. Subtle red fruit. A little too understated. *Drunk:* 1g.  
*Rating:* P.

**Port: 1982 Royal Oporto** *Event:* 1982 tasting, 21vi2010.  
*Observations:* Racio on the nose. Quite watery in the mouth. Not great. *Drunk:* 1g. *Rating:* N.

**Port: 1982 Sandeman** *Event:* 1982 tasting, 21vi2010.  
*Observations:* Quite nice but not as good as other bottles of the same I've tried. Perhaps something was wrong. *Drunk:* 1g. *Rating:* P.

**Port: 1982 Sandeman** *Event:* TCP wine-list.  
*Drunk:* 3g.

**Port: 1984 Graham Quinta dos Malvedos** *Event:* TPF Malvedos Tasting, 22iii2010.  
*Observations:* Similar colour to the 1982, though perhaps a touch lighter. Very floral on the nose, certainly more elegant than the 1982. On tasting, it was immediately very attractive. Well balanced and elegant, although perhaps there was an ever-so-slight amount of astringency at the end of the aftertaste.  
*Drunk:* 1g. *Rating:* C.

**Port: 1986 Graham Quinta dos Malvedos** *Event:* TPF Malvedos Tasting, 22iii2010.  
*Observations:* Extremely dark; perhaps twice as dark compared to the 1985. Oldest wine to still have a notably tannic backbone. Massive nose but perhaps ever so slightly less fruit than the 1987 which probably just beat it. *Drunk:* 1g. *Rating:* C+.

**Port: 1987 Graham Quinta dos Malvedos** *Event:* TPF offline 20v2009.  
*Observations:* Extremely dark and tannic. Probably a bit too dark and tannic to be drunk now. Excellent.  
*Drunk:* 1g. *Rating:* C+.

**Port: 1987 Graham Quinta dos Malvedos** *Event:* TPF Malvedos Tasting, 22iii2010.  
*Observations:* Extremely dark. Huge nose, full of fruit. Spectacularly sweet initially followed by a long, slightly dry, aftertaste perhaps fading into a touch of bitterness. Excellent. Best young Port of the evening (better than the 1985 Graham's). *Drunk:* 1g. *Rating:* C+.

**Port: 1987 Taylor Quinta de Vargellas** *Event:* TPF Vargellas tasting, TCP, 24iii2009.  
*Observations:* Far more less mature than the others. Not particularly pleasant on the night; perhaps needs more time. *Drunk:* 1g.

**Port: 1988 Graham Quinta dos Malvedos** *Event:* TPF Malvedos Tasting, 22iii2010.  
*Observations:* Quite dark. Perhaps a touch less spirited on the nose compared to the monumental ones

from 1985-7. Touch of green stalks perhaps. Sweetness initially followed by a dryish after taste. Very nice and attractive. *Drunk: 1g. Rating: C.*

*Port: 1989 Quinta de Val da Figueira* *Event: Oporto and Douro October 2010.*  
*Observations: Vinologia. Very mature for its age. Some chocolate on the nose. Attractive in the mouth but it may not last long.* *Drunk: 1g. Rating: P+.*

*Port: 1989 Quinta do Vesuvio* *Event: TPF Vesuvio Tasting 22ii2010.*  
*Observations: Lightest of the Vesuvios with a bit of caramel / brown colouring on the edge. Quite watery initially on the mouth, followed by a bit of roundness and fruit. Very end of the aftertaste had a bit of tumeric or other spice. Tasted like it was aging fairly quickly. Perfectly drinkable, unspectacular Port.*  
*Drunk: 1g. Rating: P.*

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**Port: 1990 Graham Quinta dos Malvedos** *Event: TPF Malvedos Tasting, 22iii2010.*  
*Observations: Dead. Tobacco on the nose, undrinkable in the mouth.* *Drunk: 1g.*

**Port: 1990 Quinta do Vesuvio** *Event: TPF Vesuvio Tasting 22ii2010.*  
*Observations: Same colour as the 89, except slightly rosy around the edge. Touch rounder and sweeter than the 89 on the nose. An intense icing-sugar sweetness even more pronounced on the palate. Underpinned by the same wateriness as the '89 and a bit more fruit.* *Drunk: 1g.*  
*Rating: P.*

**Port: 1995 Graham Quinta dos Malvedos** *Event: TPF Malvedos Tasting, 22iii2010.*  
*Observations: A damaged half bottle, unfortunately, with an oddly stewed sensation on the nose and in the mouth. Not damaged beyond drinkability but certainly not great.* *Drunk: 1g.*

**Port: 1995 Graham Quinta dos Malvedos** *Event: TPF Malvedos Tasting, 22iii2010.*  
*Observations: Thankfully undamaged half bottle. Fine.* *Drunk: 1g. Rating: P.*

**Port: 1995 Cockburn** *Event: TPF Christmas Tasting, 17xii2009.*  
*Observations: Slightly disappointing. Not as great as could be expected.* *Drunk: 1g.*

**Port: 1995 Cockburn** *Event: TPF Christmas Tasting, 17xii2009.*  
*Observations: Slightly disappointing. No as great as could be expected.* *Drunk: 1g.*

**Port: 1995 Croft Quinta da Roeda** *Drunk: 1b. Rating: P.*

**Port: 1995 Quinta do Vesuvio** *Event: TPF Vesuvio Tasting 22ii2010.*  
*Observations: Perhaps a touch darker than the '94. More muted on the nose with, unfortunately, a touch of the '92. Much less well balanced and integrated: immediate hit of sugar followed by complete disintegration and a bitter aftertaste. Hopefully some age will allow the pieces to fall in the right place.* *Drunk: 1g. Rating: P-.*

**Port: 1996 Dow Quinta do Bomfim** *Drunk: 1b1g. Rating: C+.*

**Port: 1996 Fonseca Quinta do Panascal** *Drunk: 1b. Rating: P+.*

**Port: 1996 Graham Quinta dos Malvedos** *Event: TPF Malvedos Tasting, 22iii2010.*  
*Observations: Very nice* *Drunk: 1g. Rating: C.*

**Port: 1996 Taylor Quinta de Terra Feita** *Drunk: 2b. Rating: C.*

Port: **1996 Taylor Quinta de Vargellas**

Drunk: 1b1h. Rating: C.

Port: **1996 Taylor Quinta de Vargellas**

Event: TPF Vargellas tasting, TCP, 24iii2009.

Observations: Generally regarded as “closed”. With time will probably be great.

Drunk: 1g.

Port: **1996 Quinta do Vesuvio**

Event: TPF LBV Tasting.

Observations: Excellent. Pretty much the same colour as the '94. Noticably chewy tannins in the mouth, though not quite as much fruit as the '94. Slight coffee in the aftertaste. Lovely Port; certainly the best non-major-year Vesuvio from the 1990s.

Drunk: 1g. Rating: C+.

Port: **1996 Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Drunk: 1g.

Port: **1998 Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: A touch darker than the 1996 and with a touch more complexity and interest. Malvedos is probably the first SQVP where I think the 1998 is likely to be better than the 1996. Drunk: 1g. Rating: C.

Port: **1998 Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: Slightly darker than the '97. A bit more “bight” or “grip” to it, too, though at the expense of some of the '97's elegance.

Drunk: 1g. Rating: P+.

Port: **1999 Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: Quite dark in colour but disappointingly mute on the nose and in the mouth. Very closed. Give it time and it might mature into something more interesting.

Drunk: 1g. Rating: P.

Port: **1999 Taylor Quinta de Terra Feita**

Observations: Sample glass at the time of decanting was quite unpleasant. Far too much alcohol. All other flavours obscured. Improved a bit after an hour or so. Greatly improved after about a day. Then, on the nose, lots of blackberries. In the mouth, a little disappointing: a bit musty in the back of the throat. Returned to the bottle a couple of days latter. Musty sensation had almost entirely disappeared with the sugar tasting ever so treacly. Extremely light to drink.

Drunk: 1b. Rating: C.

Port: **1999 Niepoort Secundum**

Event: Uncorked tasting.

Observations: Excellent. Drink young.

Drunk: 1b. Rating: C.

Port: **1999 Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: Touch darker than the '99. Quite a lot of fruit on the nose but more subdued than the major declared years. Bit of fruit in the mouth, too, though not as exciting or complex as the major years.

Drunk: 1g. Rating: P.



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## 2000-9

**Port: 2001 Graham Quinta dos Malvedos**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Observations:* Somewhat simpler than many of the other Malvedos, this was an complex and attractive Port, with quite a lot of sweetness. Very nice.

*Drunk:* 1g. *Rating:* P.

**Port: 2001 Taylor Quinta de Vargellas**

*Event:* Taylor's and Cheese, Milbank, 20xii2010.

*Observations:* I was struck by complexity compared to the Taylor LBV and Ruby. Dense black morello cherries on the nose. Nice complex jamminess in the mouth. Some tannins. Odd after-taste of cabbages, though (?!); perhaps caused by a flaw in the glasses or the bottle.

*Drunk:* 1g. *Rating:* P.

**Port: 2001 Quinta do Vesuvio**

*Event:* TPF Vesuvio Tasting 22ii2010.

*Observations:* A touch lighter than the 2000. Quite muted on the nose and in the palate but elegant to drink now.

*Drunk:* 1g. *Rating:* P+.

**Port: 2004 Graham Quinta dos Malvedos**

*Event:* TPF Malvedos Tasting, 22iii2010.

*Drunk:* 1g.

**Port: 2004 Quinta da Prelada**

*Event:* Oporto and Douro October 2010.

*Observations:* Vinologia. Lots of fruit on the nose. Very peppery in the mouth, with some sweet red currants. Quite tannic.

*Drunk:* 1g. *Rating:* P+.

**Port: 2004 Quinta do Vesuvio**

*Event:* TPF Vesuvio Tasting 22ii2010.

*Observations:* Darker than the '03. Very grappy on the nose, although in the mouth has that immediate wateriness that was only apparent on the older Vesuvios. Strong tannins. Obviously an excellent wine; the best from the 2000s from non-major years.

*Drunk:* 1g. *Rating:* C.

**Port: 2005 Croft Quinta da Roeda**

*Observations:* Dark. Dense multi-faceted fruit on the nose. Black currants, perhaps, along with dark cherries. A touch of heat though. In the mouth, a lovely unctuous mouth-feel. Not particularly sweet, nor strong on fruit, but well balanced and elegant.

*Drunk:* 1h. *Rating:* P+.

**Port: 2005 Niepoort**

*Event:* TPF offline 20v2009.

*Drunk:* 1g.

**Port: 2005 Quinta do Vesuvio**

*Event:* TPF Vesuvio Tasting 22ii2010.

*Observations:* Almost the same colour as the '04, though a touch darker. Quite subdued on the nose compared to the '04, albeit with quite a lot of heat. Well rounded in the mouth without a particular tannic grip.

*Drunk:* 1g. *Rating:* P+.

Port: **2006 Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Drunk: 1g.

Port: **2006 Quinta do Portal**

Event: Oporto May 2009.

Observations: Vinologia. Could easily have been one of the 2007s. Extremely dark with a huge amount of fruit on the nose with, perhaps, a touch of chocolate. In the mouth there was even more fruit with, perhaps, red-currants and black cherries being the most obvious ones. This was followed up with huge tannins, and very little sugar or alcohol.

Drunk: 1g.

Port: **2006 Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: Darker, again, than the 2005. Very grappy and youthful on the nose. Nicely rounded and fruity in the mouth, followed by a huge tannic grip. Quite hard to drink after the first mouthful.  
Drunk: 1g. Rating: P+.

Port: **2008 Graham Quinta dos Malvedos**

Event: TPF Malvedos Tasting, 22iii2010.

Observations: "Work in progress" cask sample. Violets.

Drunk: 1g.

Port: **2008 Quinta do Vesuvio**

Event: TPF Vesuvio Tasting 22ii2010.

Observations: "Work-in-progress Cask Sample". Very dark. Sweet. Tannic. Impossible to drink.

Drunk: 1g. Rating: P+.

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# Basic Tawny

**Port: Casal dos Jordões**

*Observations:* By the glass at Carnevale Restaurant. Organic blend of Tinta Roriz, Touriga Franca and Tinot Barroca. Lightish ruby. Slightly tawny in the mouth, though the bottle seemed to have been open for too long to tell what this would have been like in proper conditions. *Drunk:* 1g.

**Port: Dalva**

*Event:* TPF tasting with Oscar Quevedo 11ii2010.

*Observations:* “By appointment to His Majesty the King and His Royal Highness the Prince of Wales”, so bottled between 1901 and 1936. Cloudy. Harsh and unpleasant. *Drunk:* 1g. *Rating:* N.

**Port: Quinta de la Rosa**

*Event:* Oporto and Douro October 2010.

*Drunk:* 1g. *Rating:* P-.

**Port: Quinta de la Rosa *Finest Reserve***

*Event:* Oporto and Douro October 2010.

*Drunk:* 1g. *Rating:* P-.

**Port: Sandeman *Imperial Reserve***

*Event:* Oporto and Douro October 2010.

*Observations:* Quinta do Seixo. Surprisingly “tawny” on the nose for a basic, though the colour was still quite dark. Unfortunately, there was a musty taste which was not entirely pleasant. *Drunk:* 1g.

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# Ten-Year-Old Tawny

Port: **Fonseca**

Event: Uncorked tasting.

Drunk: 1g. Rating: P.

Port: **Gould Campbell**

Drunk: 1b. Rating: P.

Port: **Graham**

Observations: A solid tawny, but perhaps not as interesting as some of the other options. Drunk: 2b.

Rating: P.

Port: **Graham**

Event: ROH Bar.

Observations: A dark amber in colour. In the mouth, a little acidity, followed by some gentle fruit. The aftertaste started slightly bitter but then faded into a quite long-lasting rose. There was little in the way of tawny secondary flavours, although the primary fruits had faded. Nice, but not a match for some of the other 10-year-olds on the market.

Drunk: 1g. Rating: P.

Port: **Niepoort**

Event: Uncorked tasting.

Observations: Excellent; by far the best 10 Y/O tried. Smoother than the colheitas of similar age (as I suppose one might expect).

Drunk: 1g. Rating: C.

Port: **Quinta do Noval**

Drunk: 1g.

Port: **Ramos Pinto**

Drunk: 1b. Rating: P.

Port: **Ramos Pinto Quinta de Ervamoira**

Observations: Bright orange with a touch of pink. In the mouth, quite attractive: lots of a fruit balancing the tawnyness. Perhaps even a bit of rounded tannins? Certainly the very fruit-centred: almost tastes as if it was made from three bottles of tawny and one bottle of ruby.

Drunk: 1b.

Port: **Ramos Pinto Quinta de Ervamoira**

Event: Ramos Pinto and Chocolate tasting, Charbonnel et Walker, 10xi2010.

Observations: Very similar to last time, though spoilt by too much heat and alcohol. Drunk: 1g.

Port: **Taylor**

Drunk: 2b. Rating: P.

Port: **Taylor**

Event: Taylor's and Cheese, Milbank, 20xii2010.

Observations: Deep red in the middle, with slight lightening on the edges. Not greatly tawny in the nose. In the mouth, nice well integrated fruit and sugar but, again, only mildly tawny. Some heat at the very end of the aftertaste.

Drunk: 1g. Rating: P.

**Ten-Year-Old Tawny**

A Port Notebook

Port: **Warre Otima**

Drunk: 1b. Rating: P.

Port: **1979 Fonseca**

Event: Dinner party 15iv2009.

Observations: On decanting, a small amount of very fine sediment was produced. Immediately gripping with its complexity but too spirity to enjoy. The spirit had properly integrated after 24 hours. Extremely impressing. The distinctive nose and "back-of-the-mouth" sensation of a tawny was still there but counteracted by a lovely mellow sensation.

Drunk: 1b.

Port: **1979 Fonseca**

Event: Blind tasting, TCP, 8xi2010

Drunk: 1g. Rating: P.

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# Twenty-Year-Old Tawny

Port: **Cockburn**

Observations: Cockburn Lodge. Very nice mixture of fruit and tawny dryness.

Event: Oporto May 2009.

Drunk: 1g.

Port: **Fonseca**

Event: Uncorked tasting.

Drunk: 1g. Rating: P.

Port: **Niepoort**

Observations: Also Oporto May 2009. Niepoort Lodge. Much more complex than the Niepoort 10 Y/O. Tasted much older with notably less fresh fruit from the 10 Y/O. Perhaps overpriced.  
Rating: C.

Event: Uncorked tasting.

Drunk: 2g.

Port: **Ramos Pinto Quinta do Bom Retiro**

Observations: Perfect combination of fresh and dry fruit. Some caramel, touch of nuts. Lovely.  
Rating: C.

Event: Ramos Pinto and Chocolate tasting, Charbonnel et Walker, 10xi2010.

Drunk: 1g.

Port: **Sandeman**

Observations: Quinta do Seixo. Quite a lot of colour and fresh fruits remaining for a 20-year-old. Fine but no more exciting than that.

Event: Oporto and Douro October 2010.

Drunk: 1g.

Port: **Taylor**

Observations: Restaurant in Taylor's Lodge. Fine, if unexciting.

Event: Oporto May 2009.

Drunk: 1g.

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# Thirty-Year-Old Tawny

Port: **Niepoort**

Event: TPF Christmas Offline.

Observations: Not as sweet as might be expected. In need of a lot of time in the bottle; at one year (this was bottled in 2009) not nearly old enough.

Drunk: 1g. Rating: C.

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# Pre-1970 Colheitas

Port: **1934 Dalva Colheita**

Event: TPF tasting with Oscar Quevedo 11ii2010.

Observations: Bottled 1973. Somewhat harsh. Probably too long in the bottle. Drunk: 1g. Rating: N.

Port: **1965 Krohn Colheita**

Event: TPF tasting with Oscar Quevedo 11ii2010.

Observations: Fine. Unexciting. Drunk: 1g. Rating: P-.

Port: **1968 Andresen Colheita**

Event: TPF Christmas Tasting, 17xii2009.

Observations: Excellent and complex. Drunk: 1g.

Port: **1968 Niepoort Colheita**

Event: TPF tasting with Oscar Quevedo 11ii2010.

Observations: Bottled 1983. Slightly spirity and disjointed. Drunk: 1g. Rating: P.

Port: **1969 Dow Colheita**

Event: TPF Christmas Tasting, 17xii2009.

Drunk: 1g.

Port: **1970 Quinta do Crasto Colheita**

Event: TPF Christmas Tasting, 17xii2009.

Observations: Family bottling. Extremely nice; quite sweet with lots of toffee on the nose and mouth.

Drunk: 1g. Rating: C+.

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# Post-1970 Colheitas

**Port: 1975 Quevedo Garrafeira Particular Colheita**      *Event:* TPF tasting with Oscar Quevedo 11ii2010.  
*Observations:* Bottled a day before the tasting! Initially huge amounts of fruit and sugar; somewhat like Ribena. Then quite a lot of backbone. Excellent.      *Drunk:* 1g. *Rating:* C.

**Port: 1979 Delaforce Colheita**      *Event:* Uncorked tasting.  
*Drunk:* 1b. *Rating:* C.

**Port: 1986 Delaforce Colheita**      *Drunk:* 1b. *Rating:* C.

**Port: 1991 Niepoort Colheita**      *Event:* Oporto May 2009.  
*Observations:* Niepoort Lodge. Very nice. Lots of character      *Drunk:* 1g.

**Port: 1994 Niepoort Colheita**      *Event:* Uncorked tasting.  
*Observations:* Perhaps not as good as the 1998.      *Drunk:* 1g. *Rating:* C.

**Port: 1994 Niepoort Colheita**      *Drunk:* 1b.

**Port: 1994 Niepoort Colheita**      *Event:* TPF tasting with Oscar Quevedo 11ii2010.  
*Observations:* As before.      *Drunk:* 1g. *Rating:* C.

**Port: 1996 Burmester Colheita**      *Event:* Provided by Chris Jay.  
*Observations:* Bottled in 2007. Quite dark throughout, with a raspberry-coloured tint on the edge. Sugar immediately stuck out; with that thick sweetness. Youthfulness is certainly obvious, in the middle of the mouth (lychee?). The after-taste has quite a bit of smoke to it and enough tannins remain to give it some body.      *Drunk:* 1g. *Rating:* P+.

**Port: 1998 Niepoort Colheita**      *Event:* Uncorked Niepoort tasting with Dirk Niepoort.  
*Observations:* Only kept in wood for 9 years! Initial spiciness on the nose softened on the palate. Excellent. *Drunk:* 1g. *Rating:* C.

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# Crusted Port

Port: **1984 Churchill**

Event: TPF offline 20v2009.

Observations: Fairly light in colour, it was a Port at full maturity. Most of us thought it was from 1963 or 1970. Quite subtlety flavoured, it was in perfect drinking condition. A lovely wine. Drunk: 1g.

Port: **1987 Churchill**

Observations: Cork was pretty firmly stuck. Not a great deal of sediment: thick and dark. Pinkish in the middle. 1 hour: nose: odd and uite chemically. Mouth: low key; perhaps a bit of cherry and some marzipan. Warming heat; a light syrup sugar. EBay purchase. Dubious origin. Drunk: 1b. Rating: P.

Port: **2000 Dow**

Observations: Nose: A little red fruit. Mouth: quite a lot of spirit; an odd, dry sensation, with perhaps a little Summer fruit. Quite a bit of heat in the back of the throat. Fairly low-key and unimpressive. Drunk: 1b. Rating: N.

Port: **2003 Dow**

Observations: Similar to the 2000. Fairly low-key and unimpressive might describe this, too, unfortunately. Drunk: 1g. Rating: N.

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# Late-Bottled Vintage, Pre-1980

**Port: 1965 Taylor**

*Event:* LBV Tasting, 28i2011.

*Observations:* Claimed by Taylor to be the first ever LBV. Very pale in the middle, fading to nothing at the outside edge. In the mouth, initially bitter: slightly odd, chemicals, fading to a quite nice, long aftertaste. Far too old; dead.

*Drunk:* 1g. *Rating:* N.

**Port: 1967 Taylor**

*Event:* LBV Tasting, 28i2011.

*Observations:* Similar colour to the 1965 LBV. Fewer things wrong in the mouth, but no fruit. Long after-taste. Still too old and faded, though best of the 1965, 1967, 1969 and 1975 LBVs.

*Drunk:* 1g. *Rating:* N+.

**Port: 1969 Taylor**

*Event:* LBV Tasting, 28i2011.

*Observations:* Similar colour to the 1967. Something wrong on the nose and in the mouth. Described as “not poisonous” which about summed it up.

*Drunk:* 1g. *Rating:* N.

**Port: 1979 Taylor**

*Event:* LBV Tasting, 28i2011.

*Observations:* Much darker than the LBVs from the 60s, though fading in colour. Still little fruit, and a bitter astringency which was unattractive.

*Drunk:* 1g. *Rating:* N.

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# Late-Bottled Vintage, Pre-2000

**Port: 1992 Churchill**

*Observations:* Unfiltered LBV in half bottles. Fully mature. Very nice. Only £3.50 a bottle! *Drunk:* 5h.  
*Rating:* C.

**Port: 1992 Warre**

*Observations:* Pretty good. Marzipan.

*Event:* TPF LBV Tasting.

*Drunk:* 1g. *Rating:* C.

**Port: 1995 Quinta do Noval Da Silva**

*Observations:* A rarely-produced second label for Noval which is shipped entirely to the UK. *Drunk:* 1g.

*Event:* TPF Christmas Tasting, 17xii2009.

**Port: 1995 Smith Woodhouse**

*Drunk:* 2b.

**Port: 1995 Warre**

*Observations:* Deep purple. Dark and fresh cherries on the nose. In the mouth, some more, dense fruit. Slightly mellowed with age, with a few tannins remaining. Reminds me of some of the Warre Vintage Port from the 1980s. Sugar is quite subdued and acidity is not pronounced. Very nice, supple, wine which in five years or so will probably be like a completely mature Vintage Port but extremely drinkable now.

*Event:* LBV Tasting, 28i2011.

*Drunk:* 1g. *Rating:* C-.

**Port: 1996 Quinta do Infantado**

*Observations:* Vinologia. Beginning to mature. Slightly strange on the nose: perhaps barbecue sauce? Not terribly sweet but otherwise attractive.

*Event:* Oporto and Douro October 2010.

*Drunk:* 1g. *Rating:* P.

**Port: 1997 Fonseca**

*Observations:* By the glass at the East India Club so not certain about identity! Honeycomb. *Drunk:* 1g.  
*Rating:* P.

**Port: 1997 Krohn**

*Observations:* Deep colour but showing signs of maturity. Heavy rancio on the nose; rather unattractive. In the mouth some sugar immediately but also rancio, again. Fades to blackcurrant cough-sweet. A bit disjointed. Unclear whether it will improve with time but not great at the moment. *Drunk:* 1g.  
*Rating:* P-.

*Event:* LBV Tasting, 28i2011.

**Port: 1999 Quinta de la Rosa**

*Observations:* Quinta de la Rosa. Fine, maturing LBV. Let down by a certain amount of rancio on the nose. *Drunk:* 1h. *Rating:* P.

*Event:* Oporto and Douro October 2010.

**Port: 1999 Quinta do Crasto**

*Observations:* An unfiltered LBV in a half-bottles. Colour is still dark but not entirely opaque, lighting to a dark rusty colour at the rim. An hour after decanting: quite pleasant on the nose: a rich aroma with some cherries and a little rosewater. This carries on into the initial taste in the mouth, which is then followed by a bit of peppery heat. The after-taste is short but pleasant. A combination of licorice and almonds. Reading back through my notes of the 2001, the initial wateriness of this seems comparable. Fine but not great. *Drunk:* 5h.

**Port: 1999 Warre**

*Event:* LBV Tasting, 28i2011.

*Observations:* Deep purple in the middle. Good fruit on the nose and in the mouth. Slightly bitter at the end. Very nice Port, perhaps needing another few years to maturity. *Drunk:* 1g. *Rating:* C-

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# Late-Bottled Vintage, Post-2000

**Port: 2000 Bredell**

*Event:* TPF TCP Tasting 15i2009.

*Observations:* South African port. Aged in new oak barrels which gave it an odd oak-flavour. Otherwise, good stuff.

*Drunk:* 1g. *Rating:* C.

**Port: 2000 Cockburn**

*Drunk:* 1b. *Rating:* N.

**Port: 2000 Taylor**

*Drunk:* 1b. *Rating:* P.

**Port: 2001 Dow**

*Drunk:* 5b. *Rating:* P.

**Port: 2001 Graham**

*Observations:* Needs at least 24+ Hours. Nose: faint but with a little raspberry and perhaps some other Summer fruits. Mouth: pretty smooth, with some blackberries and dark chocolate. It's quite tannic. Sugar: understated and not particularly interesting. Cheap purchase. Worth getting at that price.

*Drunk:* 2b. *Rating:* C.

**Port: 2001 Quinta do Crasto**

*Drunk:* 1b. *Rating:* P.

**Port: 2001 Quinta do Infantado**

*Observations:* Colour: inky black; a little purple on the rim. Very little, thick sediment. Blackcurrent; unusual light feel. Extremely good. Worth extra expense.

*Drunk:* 1b. *Rating:* C+.

**Port: 2001 Quinta do Noval**

*Drunk:* 2b1g. *Rating:* P.

**Port: 2001 Tesco (Symington)**

*Observations:* Nothing particularly distinctive on the nose: mostly redcurrants and blackcurrants. In the mouth, it is initially quite pleasant (but this goes too quickly to contemplate it in detail) before being followed by a huge tannic hit. The after-taste is pretty brief and hot. Acceptable for what it is. Similar to the 1994 VP.

*Drunk:* 2b. *Rating:* P.

**Port: 2002 Churchill**

*Observations:* Dark. Lots of sediment. Fairly muted on the nose. Explosion of black currants in the mouth. Excellent.

*Drunk:* 1h. *Rating:* C.

**Port: 2002 Magalhães**

*Event:* Oporto and Douro October 2010.

*Observations:* Vinologia. Odd nose: cherries and banana (?!?). In the mouth, immediately very sweet. Slightly astringent but otherwise excellent.

*Drunk:* 1g. *Rating:* C.

Port: **2002 Taylor**

Event: ROH bar staple.

Drunk: 2b5g. Rating: P.

Port: **2003 Andresen**

Drunk: 1b. Rating: P.

Port: **2003 Barão de Vilar**

Observations: Looks filtered though claims otherwise. After quite a bit of decanting time, the Port produced a lot of fruit flavours with a very full and robust backbone. Perhaps worth seeking out an older one or seeing how this develops. It might even have some sediment!

Drunk: 1b. Rating: P.

Port: **2003 Barão de Vilar**

Observations: Surprisingly dark and tannic. Some treacle.

Drunk: 1g.

Port: **2003 Croft**

Event: Corney and Barrow wine-bars.

Drunk: 1g.

Port: **2003 Graham**

Observations: Weak. Not as good as the other Graham LBV Vintages.

Drunk: 1b. Rating: N.

Port: **2003 Quinta da Pacheca**

Observations: Loads of sediment so obviously unfiltered. Very dark in colour, nose and palate. A strong rancio dominates, though, which is somewhat unattractive to me.

Drunk: 2b. Rating: N.

Port: **2003 Taylor**

Observations: On the nose attractive. Light, little red fruit. In the mouth: initially quite pleasant, light, a touch of mint. Back of the mouth has a little tannin followed by an unpleasant, bitter after-taste which grabs the back of the throat.

Drunk: 1b. Rating: P-.

Port: **2004 Croft**

Observations: Fine. Little orange.

Event: Unfiltered.

Drunk: 2h.

Port: **2004 Niepoort**

Event: Uncorked Niepoort tasting with Dirk Niepoort.

Observations: Also Oporto May 2009. Niepoort Lodge. Fine. Will probably mature a bit. First thought a bit expensive at £15. Now revised view!

Drunk: 2g. Rating: P.

Port: **2004 Quinta do Infantado**

Drunk: 1b.

Port: **2004 Quinta do Infantado**

Drunk: 2b1g.

Port: **2004 Ramos Pinto**

Event: Ramos Pinto and Chocolate tasting, Charbonnel et Walker, 10xi2010.

Observations: Nice fruit. Very easy to drink. Tasted rather over-filtered.

Drunk: 1g. Rating: P.

Port: 2004 Taylor

Event: Taylor's and Cheese, Milbank, 20xii2010.

Observations: Very much more muted than the Taylor Ruby. Perhaps some black cherries but very muted. No fire, though, which is a good thing. Boring.

Drunk: 1g. Rating: P.

Port: 2004 Taylor

Drunk: 1g.

Port: 2005 Andresen

Event: LBV Tasting, 28ii2011.

Observations: Deep purple. Grapes on the nose with good fruit. Very much like a Vintage Port; should improve to be something rather nice.

Drunk: 1g. Rating: C-.

Port: 2005 Croft

Observations: Unfiltered LBV. Bottled 2010. Very solid and, at £6.33 a bottle, excellent value for money. Drunk: 3b. Rating: P.

Port: 2005 Quinta de Lamelas

Event: Oporto and Douro October 2010.

Observations: Vinologia. Apples and grapes on the nose. Quite light and fruity. Not very well balanced at this stage and as it spent time in the glass a slightly odd chemical taste developed. Rating: P.

Drunk: 1g.

Port: 2005 Quinta de la Rosa

Event: Oporto and Douro October 2010.

Observations: Quinta de la Rosa. Ok but not terribly exciting. Somewhat disappointing after the Ruby Reserve.

Drunk: 1g. Rating: P.

Port: 2005 Quinta do Passadouro

Event: Oporto and Douro October 2010.

Observations: LBV 79 Restaurant. Dark and fruity with lots of life. An LBV which bodes well for the future. Drunk: 1g. Rating: P+.

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# Ruby Port

Port: **C. Da Silva Amilar**

Drunk: 1b. Rating: N.

Port: **Cockburn Assured**

Observations: Standard ruby.

Drunk: 1b. Rating: N.

Port: **Cockburn**

Event: Macdonal Berystead Hotel Bar.

Drunk: 1g. Rating: N.

Port: **Davy Bin 11**

Drunk: 1b.

Port: **Delaforce Paramount**

Event: TPF offline 20v2009.

Observations: 5cl bottle. Surprisingly nice.

Drunk: 1g.

Port: **Fonseca Terra Prima**

Observations: Between 24-48 hours, quite attractive. Vivid fruits. However, quite deterioration from then on. Unlikely to be better than the LBVs for the same money.

Drunk: 1b. Rating: P.

Port: **Fonseca Bin 27**

Observations: Perfectly drinkable.

Event: AHB 11vi2009.

Drunk: 1g.

Port: **Fonseca Bin 27**

Observations: As before.

Event: Wigmore Hall, 12ii2010.

Drunk: 1g. Rating: P.

Port: **Quinta and Vineyard Bottlers Pink Port**

Observations: Marks and Spencer bottling. Drinking it at cellar temperature, it is rather odd on the nose. It slightly too chemical and synthetic. In the mouth, I notice the sweetness and alcohol the most. To me, the fruit is still apparent and the overall sensation reminds me of a mildly flavoured boiled sweet.

Drunk: 1b. Rating: P-.

Port: **Quinta and Vineyard Bottlers Pink Port**

Observations: Marks and Spencer bottling. Drinking it at cellar temperature, it is rather odd on the nose. It slightly too chemical and synthetic. In the mouth, I notice the sweetness and alcohol the most. To me, the fruit is still apparent and the overall sensation reminds me of a mildly flavoured boiled sweet.

Drunk: 1b. Rating: P-.

Port: **Quinta and Vineyard Bottlers Pink Port**

Observations: Marks and Spencer bottling.

Drunk: 1g.

Port: **Quinta and Vineyard Bottlers El Vino's Finest Reserve** Drunk: 1b. Rating: P.

Port: **Quinta and Vineyard Bottlers Marks and Spencer's Finest Reserve**

Observations: From a 50cl glass decanter. Good fruit on the nose. In the mouth, slightly anemic and slightly hot. Failed to surpass the usual problems with Ruby Ports. Drunk: 1g. Rating: N.

Port: **Quinta and Vineyard Bottlers Marks and Spencer's Finest Reserve** Drunk: 1g.

Port: **Quinta da Casa Amarela Reserve**

Observations: Probably unfiltered; bottled 2008. Extremely attractive; black cherry jam on the nose, blackcurrants predominating in the mouth. Some tannins but not too many. Needs a few hours in the decanter but not too long. Drunk: 1b. Rating: C.

Port: **Quinta de la Rosa** Event: Oporto and Douro October 2010.

Observations: Quinta de la Rosa. Good fruit. Extremely high quality. Worth seeking out. Drunk: 1g. Rating: C.

Port: **Quinta de la Rosa Lote n. 601** Event: Oporto and Douro October 2010.

Observations: Quinta de la Rosa. Not a great deal of fruit. A little weak, especially compared to the Reserve. Drunk: 1g. Rating: P-.

Port: **Quinta do Noval Robinson College House Port**

Observations: Single glass at a dinner. Horrific. Drunk: 1g. Rating: N-.

Port: **Quinta do Noval Black** Event: TPF Malvedos Tasting, 22iii2010.

Observations: Nice fruity and grapey nose, very much like a young VP. Then extremely dense and tannic in the mouth. Would be brilliant if it was either sold unfiltered or pre-aged at the lodge, so it would be a bit softer and more mature when drunk. Drunk: 1g.

Port: **Sandeman Partners' (or Founder's) Port** Event: TPF Christmas Tasting, 17xii2009.

Observations: From a ceramic Don-shaped decanter. Bottled in 1977. Completely oxidized but quite drinkable despite that. Drunk: 1g.

Port: **Sandeman Partners' (or Founder's) Port** Event: Oporto and Douro October 2010.

Observations: Quinta do Seixo. Nice solid ruby. Not a great deal of fruit but the alcohol was not unpleasant.

Drunk: 1g.

Port: **Smith Woodhouse The Queen's College House Port** Drunk: 1b. Rating: P.

Port: **Symington Middle Temple** Drunk: 2g. Rating: P.



**Port: Taylor Ruby Select Reserve**

*Observations:* A day in the decanter blew of the spirit. Very little on the nose. On the palate, inoffensive (in a good way). Some alcohol on the back of the throat. A very good Ruby. *Drunk:* 1b. *Rating:* P.

**Port: Taylor Finest Reserve**

*Event:* Taylor's and Cheese, Milbank, 20xii2010.

*Observations:* Blackcurrants on the nose. Slight grapyness, too, like a young Vintage Port. Small amount of heat. Quite elegant in the mouth: cherries predominate. Light and well formed: subtle with only the slightest touch of heat which can spoil rubies. I was quite impressed with this which I think is a far better offering than the LBV. *Drunk:* 1g. *Rating:* C-.

**Port: 1969 Taylor Quinta de Vargellas**

*Event:* TPF Christmas Offline.

*Observations:* Inauguration of the the Prince of Wales bottling. Deep red. Blackberries on the nose. Very elegant in the mouth with well integrated alcohol. Excellent. Probably better than the Vargellas SQVPs from the 1960s! *Drunk:* 1g. *Rating:* C+.

**Port: 1997 Ferreira HMY Britannia Decommissioning**

*Event:* TPF offline 20v2009.

*Observations:* Very dark in colour but translucent. A touch spicy but quite a lot of spirt. Entirely drinkable. *Drunk:* 1g.

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# White Port

**Port: Cockburn White**

*Event:* Oporto May 2009.

*Observations:* Cockburn Lodge. Nice. More interesting than the Chip Dry.

*Drunk:* 1g.

**Port: Quevedo White**

*Event:* TPF tasting with Oscar Quevedo 11ii2010.

*Observations:* Sample from a experimental cask, approximately 40 years old. Probably not real Port as made from Moscatel! As a Moscatel, very nice: lychee; strawberries and other soft fruits predominating.

*Drunk:* 1g.

**Port: Quinta da Casa Amarela White**

*Observations:* 50cl clear glass bottle. The colour is nice; between the darkest straw and the lightest caramel. The nose is also attractive (especially for a white Port). There is quite a lot of fruit; lychees and a touch of orange. Some sweetness too. At back of the nose a slight chemical smell attached to a lot of alcohol. In the mouth an immediate surge of alcohol. The lychee comes eventually, along with some lavender, but this immediately disappears. Then a nasty bitter chemical after-taste. Truly appalling; hopefully a flawed bottle.

*Drunk:* 1b. *Rating:* N-.

**Port: Quinta de Santa Eufémia 10 Year-Old White**

*Event:* Oporto May 2009.

*Observations:* Vinologia. Clear straw colour. On the nose there is quite a bit of alcohol followed by a vivid sensation of nuts: almonds and peanuts predominating. In the mouth, hard to distinguish from a standard dry white port. A very short taste with a little dry nuttiness with that slightly unpleasant spirty sensation. Less offensive non-chilled than the Taylor Chip Dry.

*Drunk:* 1g.

**Port: Quinta de Santa Eufémia 20 Year-Old White**

*Event:* Oporto May 2009.

*Observations:* Vinologia. A lovely light caramel colour; this port shows that it has seen some time in wood. Unfortunately, that was the best bit about this. On the nose, very similar to the 10-year-old, but with the nuts a little stronger. On the palate, extremely dry and with almost no fruit. I don't think this is up to the standards of the 10 and 30 year olds.

*Drunk:* 1g.

**Port: Quinta de Santa Eufémia 30 Year-Old White**

*Event:* Oporto May 2009.

*Observations:* Vinologia. A dark golden caramel in colour, this was more muted on the nose and mouths than the younger whites. I think this is mostly due to them ageing a fairly dry wine; the aftertaste doesn't open up into the residual sugar which you would usually expect. The unfortunate consequence of that is that quite a lot of alcohol comes through. However, the aftertaste is long, smooth and creamy.

*Drunk:* 1g.

**Port: Quinta de la Rosa White**

*Event:* Oporto and Douro October 2010.

*Drunk:* 1g. *Rating:* N.

**Port: Ramos Pinto Lagrima White**

*Observations:* In the decanter, light golden colour. In the glass (especially chilled), it is significantly lighter and straw-like. Non-refrigerated, the nose is horrific. Cheap, sweet Chardonnay. Overpowering. In the mouth: hit of the cheap Chardonnay; lots of spirit; long finish of lychees and vanilla takes over. Cool, the nose is more subdued. Reminiscent of Champagne. In the mouth, there a little spirit and long finish of lychees and vanilla.

*Drunk:* 1b. *Rating:* P.

**Port: Real Companhia Velha White**

*Event:* Oporto and Douro October 2010.

*Observations:* Quinta das Carvalhãs. Off-dry. Fairly unattractive. Why do they insist on giving out white Ports at tastings?

*Drunk:* 1g. *Rating:* N.

**Port: Sandeman Clipper White**

*Event:* TPF Christmas Offline.

*Observations:* At least 30 years in bottle. Toxic nose.

*Drunk:* 1g. *Rating:* N.

**Port: Sandeman Apativ White**

*Event:* Oporto and Douro October 2010.

*Observations:* Quinta do Seixo. Ok; off-dry. Some lychee and other fruit. An ok white but not one to beat the reds.

*Drunk:* 1g.

**Port: Taylor Chip Dry White**

*Event:* Oporto May 2009.

*Observations:* Restaurant in Taylor's Lodge. Needs to be very chilled. Then acceptable!

*Drunk:* 1g.

**Port: Taylor Chip Dry White**

*Event:* Oporto and Douro October 2010.

*Observations:* Restaurant in Taylor's Lodge. Truly the only time when it acceptable to drink this!

*Drunk:* 1g.

**Port: 1933 Cálem White**

*Event:* TPF Christmas Offline.

*Observations:* Golden Tawny. Spice and citrus.

*Drunk:* 1g. *Rating:* C.

**Port: 1952 Dalva White**

*Event:* Oporto May 2009.

*Observations:* Vinologia. The nose was slightly disappointing, with a slight sensation of surgical spirit. Thankfully, once in the mouth. It had very little fruit but this was more than compensated by a luscious sweetness. I suppose Dalva must be ageing sweeter whites (perhaps a Lagrima rather than a standard dry). There was still a touch of tannins left, giving it body and this, combined with a bit of spice, reminded me far more of "mainstream" ports than any of the other whites I drank with it.

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# Oddities and Miscellaneous

Port: **Unknown**

Event: TPF Christmas Offline.

Observations: Good colour. Browning round the edge. Green apples on the nose. Slightly bitter in the mouth. Probably not ancient but very old. c.1909-1917, perhaps?

Drunk: 1g. Rating: C+.

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Extra Notes

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