

LATE BOTTLED VINTAGE PORT 2012



Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. In the words of Robert Cockburn himself, "the quality of the wine - that is the first thing to be looked to". Guided by this conviction, Cockburn's was also influenced by the personalities of the great individuals and families who throughout its history joined its ranks. The Smithes, Teages, and Cobbs, to name only the most influential, would follow the vision of Robert Cockburn and develop the company into one of the greatest names in Port. When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although in the early 20th century Cockburn's Vintage Ports demanded the highest price of all Ports, one hundred years later their reputation had slipped. Following the Symington family's acquisition of Cockburn's in 2010, and the company's return to family ownership, forty-eight years of corporate decision making was revised, and the company focus was shifted back to one thing: the quality of the wine.

THE WINE

Late Bottle Vintage (LBV) Ports are wines of a single very good year that age in large oak vats for four to six years, until they reach the perfect level of maturity. LBVs are then bottled and ready to be enjoyed.

Cockburn's 2012 LBV is a rich and full-bodied wine, perfect to serve at the end of a fine lunch or dinner.

THE VITICULTURAL YEAR

2012 was an extraordinarily dry year, even by Douro standards; 54% less rain than average had been recorded by the end of September. Total precipitation during the viticultural year for the area of the Douro Valley around Quinta dos Canais, which supplies most of the grapes for Cockburn's LBV, was just 325mm – close to the viticultural limit in these un-irrigated vineyards. Winter rainfall was negligible, just 16.4mm recorded over the entire season. The erratic climate resulted in a later vegetative cycle and this, coupled with the damp months of April and May, meant that fruit set was noticeably reduced leading to a smaller crop. This proved beneficial because during the summer the drought returned and the vines were able to better sustain maturations and ripening of the fruit. Although very dry, the summer months were cooler than normal, having a positive impact on the quality of the fruit, which arrived in the wineries in fine condition, enabling the production of very fine wines.

TASTING NOTE

A deep opaque colour with an intense red rim. The nose is exuberant with lifted red fruit aromas of raspberry and red cherry, combined to a fresh floral minty character adding further complexity. On the palate medium bodied, with flavours of black currant fruit, good grip, and ripe but firm tannins, leading to a long and elegant finish.

FOOD PAIRING SUGGESTION AND SERVING

Cockburn's LBV is perfect to serve at the end of a fine lunch or dinner and pairs wonderfully with chocolate desserts and hard cheeses like mature Cheddar or even with a soft goat's cheese.

WINE SPECIFICATION

Alcohol – 20.0% (v/v 20°C)
Total acidity – 4.34 g/L (as Tartaric acid)
Baumé – 3,4°

SYMINGTON REMARKS

The Douro grapes this year were in lovely condition, with small berries giving excellent colour and flavours and the musts looked really first-rate.

Paul Symington, Douro, October 2012