

COCKBURN'S FINE WHITE PORT

COCKBURN'S

Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Originally wine merchants in Leith, Scotland, their Port house was founded with the objective of securing a supply of excellent wine at its source which would give them an advantage over the influx of poor quality, cheap Port which was so common in Britain at the time. 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 fallen significantly.

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.

COCKBURN'S FINE WHITE

White Port ranges in style from intensely sweet through sweet, semi-dry, dry and extra-dry. Most White Ports are stored in stainless steel for up to 18 months to accentuate their freshness, but wood-aged versions can turn a golden colour and take on a faintly nutty dimension. Cockburn's Fine White is an elegant Port with crisp flowery aromas. Perfect as an aperitif lightly chilled or over ice with tonic to be enjoyed with friend on relaxed occasions.

Food pairing suggestion and serving

Cockburn's Fine White is an excellent aperitif. Perfect served chilled or long over ice and lemon with tonic.

Wine Specifications

Alcohol by Volume: 19% vol (20°C)

Total Acidity: 3.7 g/l tartaric acid

Baumé: 3.1

