

COCKBURN'S

20 YEAR OLD TAWNY PORT

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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 20 YEAR OLD TAWNY

Twenty Year Old tawnies are made from wines of the very highest quality, blended and subsequently aged in oak cask for an average of twenty years, until they strike the correct balance between the delicacy and elegance that come from prolonged cask-ageing, and the rich fruit character that lends these old tawnies their structure, freshness and longevity. Cockburn's 20 Year Old Tawny is pale, complex and delicate with hints of cedar and crystallised fruits. Perfect served lightly chilled to enjoy with good friends.

Tasting Notes

Cockburn's 20 Year Old Tawny has a lovely bright amber tawny colour. On the nose with an amazingly delicate and complex bouquet of fruitcake, honey and nuts combined with notes of orange peel. On the palate smooth and polished, wonderfully balanced, with rich and warm nutty flavours leading to a long and lingering finish.

Food pairing suggestion and serving

Cockburn's 20 Year Old pairs extremely well with nuts, dried fruits and fruitcake, but is also delicious with vanilla ice cream or crème brûlée. Serve lightly chilled to enjoy at its finest.

Wine Specifications

Alcohol by Volume: 20% vol (20°C)
Total Acidity: 4.5 g/l tartaric acid
Baumé: 4.3

Reviews & Awards

Decanter 2007- Gold Medal

Decanter 2008- Gold Medal

Wonderful aromas of butterscotch, toffee and honey, with just a hint of fruit. Full-bodied, with very sweet fruit and a long caramel and nutty finish. Textbook. Cockburn is the business in old tawnies right now.

James Suckling, Wine Spectator, September 2003

