

PORTO

NIEPOORT COLHEITA 2009

Niepoort

TASTING NOTES

A brick-red appearance with medium depth and a light orange rim. On the nose a slightly smoky/vanilla aroma from the very old seasoned pipes casks follows through with aromas of marmalade, raisins and dried apricots. Medium-bodied on the palate, with a mellow lengthy spirit-driven finish.

WITH FOOD

Pair with dried or preserved fruit, almond tart or desserts based on eggs, coffee or vanilla. Alternatively, serve chilled as an aperitif.



REGION	Porto
APPELLATION	Douro
GRAPES	Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others
KEEPING	Several years.
VINIFICATION	Niepoort states: 'The 2008/2009 agricultural year was marked by low rainfall in the winter months, January was the month with the highest rainfall. While the average temperatures in general were similar to previous decades, however, the month of August was on average more than 2°C warmer even though the first eleven days of the month were relatively fresh compared to a normal year in the region. The 2009 harvest was not easy, with very high temperatures in August and September. The 2009 harvest allowed us to obtain Ports of great quality and complexity.'
BOTTLE	75cl
VOLUME	19,5%

NIEPOORT

Niepoort ports are a Dutch family established in Portugal since the 18th Century and producing quality rather than quantity. Niepoort has been described as “the Rolls Royce of Port”. My first experience with Niepoort goes back to 1975, when armed with courage and conviction, I met in Oporto about 10 different potential suppliers and Niepoort was my lucky choice. Rolf the father and then Dirk carried on supplying Hourlier Wines with constant high standards. This is our only non French product. Non je ne regrette rien!