

1809 2009



COMMEMORATIVE BOTTLING TO
OF THE RETAKING OF OPORTO BY
COMMANDED BY SIR ARTHUR

MARK THE 200TH ANNIVERSARY
THE ANGLO-PORTUGUESE ARMY
WELLESLEY, DUKE OF WELLINGTON.

TOTAL PRODUCTION:
500 cases - 6000 bottles

WARRE'S

LIBERATION OF OPORTO 2009 COMMEMORATIVE VINTAGE PORT

2009 marks the 200th anniversary of one of the major actions of the Peninsular War: the liberation of Oporto (May 12th, 1809) by an Anglo-Portuguese army led by the Duke of Wellington. In the ensuing retreat of the French Army, Captain William Warre, born and raised in Oporto and member of the family that founded the oldest British Port company in Portugal, led courageous attempts to cut off their escape route. The valour of his actions was recognised by the Portuguese Monarch, who decorated him with the country's highest military honour, the Order of São Bento d'Aviz. To commemorate the liberation of William Warre's native city, Warre's have bottled 500 cases (just 6,000, specially numbered bottles) of 2009 Vintage Port and have furthermore decided to donate the proceeds from the sale of the wine to charities in both the UK (Help for Heroes) and Portugal (Liga dos Combatentes) that help wounded soldiers from more recent conflicts, such as Afghanistan, where both countries have troops committed.

THE WINE: typically Warre's Vintage Ports have been made from two properties, Quinta da Cavadinha in the Pinhão Valley and Quinta do Retiro in the Rio Torto Valley. More recently we acquired Quinta da Telhada in the Douro Superior. The Pinhão and Torto rivers are two tributaries of the Douro and both have cooler microclimates. This and the higher lying position of the Quinta da Cavadinha vineyard have over the years defined the style of Warre's Vintage Ports with their lifted aromas and elegant profile. As 2009 was a very hot

vintage, the two cooler location vineyards came into their own, their privileged positions enabling the production of wines that we consider of Warre Vintage Port quality. These, combined with the soft velvety tannins of the Touriga Franca from the hotter climate Quinta da Telhada, which made a small contribution, have created a classic Warre's Vintage Port.



William Warre: the Peninsular Warrior.

QUINTA DA CAVADINHA: Picking dates - 17th September – 30th September. In 2009 Quinta da Cavadinha produced wonderfully concentrated and balanced wines with great depth of colour and elegant aromas of tea-rose and violets. Cavadinha contributed the major component to the Warre 2009 Vintage and this was comprised of a wine lot made from old mixed vines, (or 'Vinha Velha': block 3), Touriga Nacional (blocks 30 and 55) and Touriga Franca (block 35).

Picking commenced at Cavadinha with the 'Vinha Velha', which yielded just 0.5Kg per vine, and was followed by the Touriga Nacional. The later ripening Touriga Franca was picked last of all, with soft skins and excellent ripeness. The grapes were in a wonderfully healthy condition and it was clear just from the colour and fine aromas produced, as the lagars were being filled (always an early indication of quality), that some exceptional wines were in the making.

QUINTA DO RETIRO: Picking dates - 25th September – 3rd October. The vineyard at Retiro having an average age of over 50 years, produced just 0.6Kg per vine in 2009. The wines made from the mixed 'Vinha Velha' vineyards from



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this property in late September revealed all the complexity, which can only be gained from a vineyard of this age. One small lot made from the higher lying north-east facing block 12 of 'Vinha Velha', owing to its combination of tremendous concentration and an incredible freshness, was incorporated in this Warre's 2009 Vintage lot.

QUINTA DA TELHADA: Picking dates - 7th - 23rd September. The later ripening Touriga Franca at Telhada was ideally placed to benefit from the hotter conditions of the Douro Superior. Block II, in particular, ripened to perfection in an east-facing location. This relatively cooler spot and resultant slower maturation produced an exceptional wine with the characteristic floral aromas of this variety, combined with the velvety tannins that the Touriga Franca produces when perfectly ripe.

TASTING NOTE

Lifted floral aromas, very perfumed and fragrant - typical Warre elegance; roses and violets with an attractive minty/eucalyptus edge. Mouth-filling, gorgeous blackberry and dark cherry fruit cloaked in dark chocolate and underpinned by spicy, peppery tannins. Irresistible for drinking young, this Vintage Port is - notwithstanding - cast in a classic mould, with the staying power for very long-term ageing.

TASTING PANEL:

The final lot for the 2009 Warre's Vintage Port was decided on by the head winemaker, Charles Symington, helped by his cousins, Paul, Johnny, Rupert and Dominic Symington. They tasted the wine together in the tasting room during March 2011 and were so impressed with the quality exuding from the glasses that they confirmed their decision to proceed with the declaration of a restricted quantity of this Vintage. A mere 500 cases of this exceptional wine will be released, practically all of it en primeur, and customers are therefore advised to place their orders early in order to avoid dissapointment.



Wine Specification:

Alcohol by volume: 20% v/v (20°C).

Total acidity: 4.8 (g/l)

Baumé: 3,5

The wines were held in wooden vats for 18 months prior to bottling during April 2011, with no fining or filtration.

Paul Symington

Oporto, Portugal, April 2011

www.warre.com

WARRE'S 2009 VINTAGE PORT COMPONENTS

VARIETY	PERCENT	YIELDS PER VINE	BAUMÉ	VINIFICATION
T. Franca	40%	1.15Kg	13.1°	Lagar
Vinha Velha	32%	0.52Kg	13.4°	Lagar
T. Nacional	28%	0.93Kg	14.3°	Lagar