



Julia Harding MW · June 2019

## Niepoort @ Jancis Robinson

Jancis Robinson



# Niepoort

## NEWS



## Port 2017 – compelling and powerful

Jancis Robinson

*We're publishing this collection of tasting notes on this first tranche of the just-declared 2017 vintage ports as soon as has been possible but will be supplementing it with notes on yet more of them later in the month.*

[...]

• **Niepoort 2017 Port** All from Cima Corgo. All field blends, including Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz, etc, oldest vines 80–100 years. Any overripe grapes removed. 100% foot trodden with 100% stems. Press wine very important – like 'gold', says Niepoort. Not from all the vineyards just from his four favourite, eg Pisca. To be bottled June 2019. Black cherry colour with narrow purple rim. Gorgeous pure hedgerow black fruit and no sense of the alcohol on the nose – it has been completely integrated with the fruit already. Ripe blackberry, elderberry and blackcurrant and a touch of spice, wild fruit. Incredibly intense on the palate but not showy and the tannins make it taste almost dry. Wonderful texture, great freshness, the tannins 'sweep the sweetness out of the mouth', as Mondavi once said to Niepoort. Incredible purity, freshness, intensity and harmony. I've put a start date of 2025 but this is ridiculously delicious now even though it clearly has massive potential longevity. An incredible dark, rocky purity with a long savoury finish, the fruit is intense but not ultra-fruity. This reminds me of the rocky Douro from which the wines come. Sheer beauty with hidden power. Glorious, very long, totally moreish even now. (JH) Drink 2027-2070 19.5

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