



Niepoort Vintage 2009

2009 has all the ingredients of a classic Vintage year: POWER & ELEGANCE. Low yields, perfect maturation, great concentration and on top of that great acidity. It was clear for us from the start of the 2009 harvest that the perfect conditions for Port were there: timings of picking were perfect and the weather conditions ideal. The youngest vineyard is over 80 years old and all the fruit comes from Cima Corgo. The grape varieties are the “usual suspects” from typical mixed vineyards. This Vintage continues Niepoort’s tradition to create balanced Ports with great concentration but fine and delicate.

VINIFICATION

All the components for our 2009 Vintage Port were trodden by foot in circular granite “lagares” at our Port winery in Vale de Mendiz. As usual for a Vintage of this quality, we included almost 100% stems in the vinification. The component Ports were racked soon after harvest, and aged in “tonéis” in the Douro over the winter, before moving them to Vila Nova de Gaia in March 2010. From there, we re-tasted extensively in order to find the ideal wines for a 2009 Niepoort Vintage Port. The final blend then rested again in “tonéis” at our lodges in Vila Nova de Gaia, until bottling in May 2011.

TASTING NOTES

It has a voluptuous nose with great fruit, but also very spicy and peppery. On the palate, this Port is highly concentrated, with huge structure, and massive, but sexy, tannins. A Vintage Port of power, elegance, and balance. Once again, at Niepoort, we believe that we have produced Vintage Port to last for decades to come.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A. REGION Douro SOIL TYPE Schist

VINEYARDS Several in the Cima Corgo AVERAGE VINE AGE 80 and over 100 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others VINES PER HA 4000-6000

HARVEST PERIOD September/October 2009 HARVEST METHOD Hand picked

FERMENTATION Lagares (wine presses)/Foot treading BOTTLED May 2011

AGEING 2 years in “tonéis” and some pipes RESIDUAL SUGAR (G/DM³) 100.2 ALCOHOL (%) 20.5 BAUMÉ 3.2

PH 3.58 TOTAL ACIDITY (G/DM³) 4.93 TOTAL SO₂ (MG/DM³) 78 PRODUCTION 15,000 litres

FOOD SUGGESTIONS Perfect with “Queijo da Serra”, a Stilton or other blue cheeses. Egg based desserts with “Pão de Ló” (Portuguese sponge based cake).

