



Fonseca Guimaraens 2008 Vintage Port

Fonseca is to make a limited release of a Guimaraens Vintage Port from the 2008 harvest. Commenting on the release, Managing Director Adrian Bridge said: "The Pinhão Valley estates which are the traditional source of the Guimaraens Vintages have been associated with Fonseca for over a century. Over the years they have benefited from continuous investment. This includes recent pioneering work in the area of sustainable viticulture." He added: "The superb Guimaraens 2008, which also includes wines from our flagship Panascal estate, displays the fruits of this investment which, allows us to produce outstanding wines even in vintages which are not declared." Technical Director and Wine Maker David Guimaraens noted: "The 2008 harvest was marked by relatively low yields and perfect picking conditions. The wines have shown wonderful density and concentration from the start and this is showing through in the wonderful fruit quality of the 2008 Vintage Ports." The 2008 Guimaraens Vintage Port will be available on allocation through selected outlets in the Autumn of this year.

Notes on the 2008 viticultural year and harvest

The 2008 winter was drier and colder than normal with very little rain falling between November and March. Fortunately, a wet April ensured the ground water reserves were sufficiently replenished. Flowering occurred under wet and cold conditions and as a result poor set affected all grape varieties, resulting in lower yields, but with great concentration of flavour. The temperatures for the 2008 growing season were remarkably similar to 2007, with lower than average temperatures and a mild August. The final ripening of the grapes was greatly enhanced with rain falling between the 4th and 7th September and a further downpour just before the vintage started. Picking started on the 25th September at Quinta do Panascal and on the 26th September in the Pinhão Valley.

A key characteristic of the entire vintage were the hot days combined with cold nights giving perfect weather conditions not only for the final ripening of the grapes, but also for the fermentation rates. This provided wonderful freshness of fruit, complexity and great structure

Tasting note

Very deep purple black with violet highlights. As would be expected of a Guimaraens Vintage Port, the first impression on the nose is of a powerful detonation of blackberry, cassis, strawberry and woodland fruit. These exuberant berry aromas are seasoned with notes of coffee, treacle and spice and surrounded by a fragrant balsamic aura of gumcistus and mint. The intense fruit flows through the palate like a thick blackcurrant coulis. The palate is supported by a taut fabric of closely-woven tannins and the long finish resounds with a final blast of sumptuous ripe berry flavour.

Guimaraens Vintage Port

Made in years when a Fonseca Vintage is not declared, Guimaraens Vintage Ports have traditionally been blended from the best produce of the firm's two Pinhão Valley estates, Cruzeiro and Santo António. In recent years wines from Fonseca's flagship Quinta do Panascal estate have also contributed to the blend. Quinta do Cruzeiro, on the east bank of the Pinhão River, has been supplying Fonseca since the 1870's and has been a component of the firm's Vintage Ports since 1912. Close by, Quinta de Santo António is another historic property already highly rated in the 1761 classification of Port vineyards. It is the site of award-winning work in the field of sustainable organic viticulture. Quinta do Panascal, in the Távora Valley, is one of the most highly reputed of all Port vineyards and is the firm's flagship property.



Quinta do Cruzeiro



Quinta do Santo António



Quinta do Panascal

