

GREAT WINE SEMINAR 2004

NIEPOORT VINTAGE & COLHEITA PORTS

Presented by Dirk van der Niepoort

Vintage 1987 *(*)**

Moderately dense dark red. Fresh, very young and largely closed nose. Closed, sweet taste. Not a heavyweight but focused, well-defined and elegant.

Vintage 2000 **(*)**

Opaque black purple. High class aroma with beautiful, ripe black fruits. Very young and restrained. Dumb at first on the palate, then indicates concentration and youthful intensity. Chiseled structure of very firm acidity and ripe, integrated tannin. Remarkably polished for such a young Vintage Port.

Colheita 1994 **(*)**

Moderately dense garnet with tawny rim. The aroma combines red fruits and delicate rancio notes. Soft red fruits at first on attack, then displays more evolved oxidative traits. Marries Vintage and Tawny personalities. 102 g/l RS. Bottled 2003. Keep until 2009 per Dirk.

Colheita 1988 **+**

Pale reddish tawny. High-toned with delicate rancio accents and less intensity. Offers elegance and length with a nutty tone at the end. Sweetness offset by piquant acidity. 109 g/l RS. Bottled 2002.

Colheita 1987 **+**

Pale tawny with orange highlights. Pronounced rancio at first, then fruit notes of orange marmalade and sultanas. Sweet attack, then firms up with bracing acidity. Gives a sense of restraint, with a complex finish revealing rancio notes together with nuts, sultanas and, last, figs. Bottled 2003.

Colheita 1979 *****

Very pale tawny with yellow and orange highlights. Complex bouquet, quite subtle, revealing dried yellow fruits and a hint of volatility. Beautifully calibrated in the mouth with exceptional equilibrium. Very long and multidimensional aftertaste dominated by nuts and figs. Bottled 2003.

Tasting Notes of Roger C. Bohmrich MW

Colheita 1962 ****

Pale brownish yellow. Delicate, warm scent of soft rancio characteristics. Sweetness and flesh define the taste. Full and very satisfying with nutty overtones.

Colheita 1934 ****

Pale brown with a yellow-green aspect. The nose is quite advanced. Still intense on the palate and evolved, showing pronounced roasted nuts. Very attractive and fully developed. Bottled 1972 – in cask for 38 years.

Colheita 1900 *****

Paling brown with green rim. The nose has become subdued with age and shows baked notes, figs and roasted nuts. Raw at first in the mouth, then softens, persists and lasts for a long time, with a sweet nutty-vanilla flavor. 143 g/l RS, 22% Alc. Wonderful old Port. Bottled 1972.

Colheita 1863

Pale dark brown with yellow-green rim. A very old nose now turning volatile in the manner of a “noble vinegar.” Shockingly intense at first on the palate for such an old Port, warm and a little raw. Ends more subtly, showing the weakening effects of age. Bottled 1972 after a period in demijohn. Pointless to rate this unique wine.

