

GREAT WINE SEMINAR 1998

“THE WORLD’S GREATEST VINTAGE PORTS”

Spanning more than a century

Presented by Michael Broadbent MW

Fonseca 1963 *****

Dark brick with ruby reflections. Fragrant nose of spiced cooked red fruit and a licorice note. Sweet attack but beautifully focused and defined. Has intensity and is very fine and elegant, finishing nearly dry. In its prime drinking period, but in no way advanced.

Taylor 1963 *****

Paling dark ruby-tawny. Its ripeness and generosity are evident in the bouquet, which is accented by fruit cake and a touch of development. Sweet, warm and broad palate. Highly aromatic and notably long finish. Very high class and vital.

Quinta do Noval Nacional 1963 *** !**

Amazingly youthful, deep dark red color with a touch of brick. The nose shows impressive concentration and the strength and reserve of a younger wine. In the mouth, this Port is highly concentrated, powerful and ample, with evident tannic grip. Truly in its own class!

Fonseca 1955 ***+**

Dark reddish brick. Inviting, maturing nose that is warm and understated. Striking in its richness and fat – almost chocolaty. Warm and sweet impression. So very attractive now, but plenty of life ahead.

Graham 1948 *****

Brick with tawny rim. High-toned, maturing nose. The palate is quite focused and shows a touch of spirit. Still rich and sweet. Complex on the long finish, and just a bit hot.

Fonseca 1948 ****

Dark brick to tawny. Maturing, subtle bouquet with a waxy tone. Round impression on the palate with a lovely texture that lingers. Waxy tone. The flavors fade a little.

Taylor 1948 ***!**

Dark brick. Stunning nose: composed, harmonious, and soft with an undercurrent of berry fruit. Beautiful richness and harmony on the palate. Enveloping and persistent. A complete, majestic Port that is much younger than its 50 years!

Sandeman 1947 *+**

Paling dark brick. Maturing nose that is losing intensity and lacks the depth of its peers. The taste is richer than the nose suggests. Evolving flavors with a touch of leather. Certainly enjoyable but lacks vigor at this stage. Drink up.

Graham 1945 *****

Brick with tawny to the eye. Maturing, inviting bouquet, rather soft, with a dominant spice cake undertone. In the mouth, the Port is sweet and textured. There are signs of the generosity of its youth. Long and sensual. This delivers all the mellow pleasure of a mature Port.

Taylor 1945 ***!**

Paling brick with tawny. Quite complex and evolving with a waxy quality. Even more mouth-filling than the Graham, yet with superb harmony and power. Incredibly impressive and memorable Port.

Quinta do Noval 1931 *****

Paly tawny with a ruby eye. Distinctive aromatics, notably red cherry and red currant in the lifted nose. This Port is focused and etched by acidity. There is a suggestion of leather and red fruit in the finish. Very different in its taste profile than the younger wines.

Ferreira 1854 *****

Pale yellow tawny (like a Setubal). Very evolved nose dominated by nuttiness and a volatile aspect. The taste is beautifully knit – held together precisely despite its age. The aftertaste is rather dry and nutty. An incredible experience and hardly recognizable as Port at the age of 144! Michael Broadbent said white grapes played a significant role in this wine.