

**Post, Fax &
Website Orders Only
before 5pm Friday, 27th September**

AN OFFER OF 2000 Port In-Bond

A superb vintage to buy without hesitation



The terraces of the Douro

HOW GOOD ARE THE WINES?

With all the classic wine regions of Europe producing excellent vintages in 2000, the anticipated Port declaration has been eagerly awaited. The shippers have been dropping hints about the quality since the grapes were gathered, and now, after thorough comparative tastings, it can be confidently confirmed that this is indeed a vintage to buy without hesitation.

The wines offered here are built to last. They are aromatic, have masses of intense fruit on the nose and a long-lasting depth of flavour. Strong, well-structured and ripe tannins ensure longevity. These are seriously good wines.

THE WEATHER

The winter months in the Douro were unseasonably dry and warm which led to early budding and concerns that a late frost could cause damage. As it turned out, April was warm and wet, and there were no frost problems, but a lot of rain. Further rain throughout May delayed the flowering and outbreaks of oidium and mildew reduced the crop by about 30%. The remainder of the year had perfect weather conditions. A gradual build up of summer heat led to perfect ripening and there were sufficient showers in August to soften the skins. The vintage took place in mid September with no rain and under perfect conditions – hot days and cool nights, ideal for a long, slow fermentation.

WHY BUY NOW?

These wines are in limited supply: the crop is approximately 30% down on 1997, the last vintage to be declared. With growing world demand for top quality vintage Port, now is the time to make your selection for future drinking.

When demand exceeds supply

Demand for the top wines is likely to be high. We share out oversubscribed wines as widely as possible down to a minimum practical level per member. After that, wines are allocated as fairly as possible. Please be aware that some wines may sell out. Should your first choice be sold out, please indicate on the order form your preferred substitute. Alternatively, you can allow The Society to choose for you. Allowing substitution and/or suggesting a preferred alternative will help to increase the likelihood of receiving similar wines should your first choice be sold out, especially where wines are restricted to fewer than 12 bottles per member. **We may have to ration supplies to members to satisfy as many members as possible.**



How this offer works

Only **post, fax and website orders** will be accepted. If you would like to order via the website access www.thewinesociety.com and follow the on-screen instructions. You need a password to access the site which can be requested online and will be posted to you within three working days.

Your order should arrive at Stevenage **before 5pm Friday, 27th September 2002** and will be processed thereafter. Members whose orders have been received before 5pm Friday, 27th September 2002 will receive confirmation of their purchase by Friday, 11th October 2002 at the latest. Members whose orders have been received after this time will receive notification by Wednesday, 23rd October 2002.

We are able to offer members notification of the wines allocated to them via e-mail. If you would like to receive e-mailed notification of wines allocated, please give your e-mail address on the order form or when you place your order via the website.

Please read the full terms and conditions for this offer set out on the enclosed order form or on our website before placing your order.



The steep terraces of the Douro

What the price includes

- Prices shown include shipment to a UK address. They do not include excise duty or VAT.
- Payment of duty and VAT, at the prevailing rate (currently £18.52 duty per 12-bottle case of Port and 17.5% VAT payable on wine and duty) will be requested once the wines arrive at Stevenage. This is expected to be spring 2003.
- Once the wines arrive in the UK, members may opt to have them transported within the UK or stored in duty-paid Members' Reserves at Stevenage.

Members, especially those living overseas, should note that only unmixed dozens may be exported or transferred to an outside bond.

Wines are offered in cases of six or twelve as indicated.

Please note that these wines cannot be collected from Hesdin.

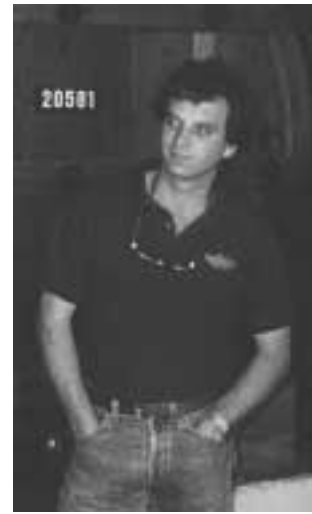
		IN-BOND PRICE, UK DELIVERED	
		<i>per six</i>	<i>per dozen</i>
PT611	Quinta do Vale Dona Maria Produced in the Rio Torto valley in the heart of the Douro, Cristiano van Zeller is justly proud of this plummy, sweetly finished Port of real charm, at a very keen price. 2008–2020.	£88.00	£170.00
PT621	Quinta da Eira Velha A particularly fragrant nose on this single quinta wine showing good length with a ripe-berry character to the classy fruit. An ideal purchase for mid-term drinking. 2008–2018.	£128.00	£250.00
PT661	Quinta do Roriz One of the oldest estates in the Douro, and jointly run by Joao Van Zeller and the Symington family, this was the very first single quinta Port to be produced. The 2000 vintage has an inky colour, and a dense peppery nose. It is subtle and harmonious with an excellent, scented length. 2012–2023. <i>Six bottle cases only.</i>	£137.00	–
PT631	Smith Woodhouse An extremely attractive wine from the Symington stable, it shows complex layers of ripe, fleshy fruit that bode well for the future. The backbone of this wine is from Quinta da Madalena where particularly old vines add well-structured raisin and cassis flavours. 2014–2028.	£140.00	£275.00
PT641	Gould Campbell Old vines from Quinta de Monte Bravo add concentration to this rather brooding, firm and gutsy wine with a robust style. Good plum and raspberry flavours and lots of chewy tannins. 2015–2028.	£140.00	£275.00
PT651	Quarles Harris Peter Symington and his son Charles, who make this wine, reported that the grapes looked slightly raisined when picked, always a good sign for Port grapes. A peppery, brambly nose leads to a long, complex palate with a particularly sweet finish. 2016–2027.	£140.00	£275.00



Miguel Corte-Real, viticultural director at Martinez



A barco rabelo, the traditional Port barge



Charles Symington, winemaker

		IN-BOND PRICE, UK DELIVERED	
		<i>per six</i>	<i>per dozen</i>
PT671	<p>Martinez Miguel Corte-Real, the viticultural director at Martinez, has been involved with Port in the Douro since the 1970s. He enthuses that this 2000 is 'a classic vintage, with small production but extraordinary quality'. The wine has a peppery edge, and is well balanced with sweet, rich fruit. A splendid wine. 2014–2025.</p>	£140.00	£275.00
PT681	<p>Niepoort Quinta da Passadouro From the Pinhão valley, Dirk Niepoort has produced an excellent single quinta wine. Well balanced with very fine-textured tannins, it has a subtle and complex middle, chocolaty and raisiny, with a refined and elegant finish. 2012–2023. <i>Six bottle cases only.</i></p>	£160.00	–
PT691	<p>Croft Now taken over by the Taylor Fladgate partnership, this is a return to the firmer more full-bodied style of earlier Croft vintages. Lots of plummy, fleshy fruit with a generous and full-bodied length, it has spice and cassis on the finish. 2010–2025.</p>	£168.00	£330.00
PT701	<p>Warre A stalwart from the Symington stable, this has an inky black colour, an aroma of violets, and is loaded with blackberry fruit. The tannins and sweetness blend harmoniously to produce a structured wine that will last. 2010–2030.</p>	£178.00	£350.00
PT711	<p>Dow Winemaker Peter Symington claims 'it has been some years since we have seen such tremendously concentrated and robust wines, suited to long-term ageing, made at Bomfim and Quinta da Senhora Ribeira'. These two properties produce the backbone of Dow, and backbone it certainly has. The concentration of fruit is impressive; it finishes rich and sweet but a touch drier than other wines, which adds to its ageing potential. 2014–2035.</p>	£178.00	£350.00
PT721	<p>Niepoort Dirk Niepoort carries out a strict selection from old vines, and therefore produces only a very small volume of this classy Port. Dark in colour, it is a brooding, firmly tannic wine. It has an excellent length, balance of fruit and firmness of texture. 2014–2028. <i>Six bottle cases only.</i></p>	£180.00	–
PT731	<p>Quinta do Vesuvio One of the few estates in the Douro where the entire production continues to be made in granite lagares. This spectacular property produces a hugely concentrated wine; the nose is scented and has persistent length, the flavour has a concentration rarely found. According to the Symingtons, this is one of the best Vesuvio's ever produced. 2010–2030. <i>Maximum six bottles per member.</i></p>	£180.00	–

		IN-BOND PRICE, UK DELIVERED	
		<i>per six</i>	<i>per dozen</i>
PT741	<p>Cockburn Jim Reader heads the winemaking team at Cockburn and describes this as 'a great vintage'. He continues, 'aromas of violets and blackberries predominate on the nose, and the full-bodied palate, with its big but smooth tannins, leads to a long, velvety and slightly dry finish in the style of the best Cockburn vintages'. We agree that this is, indeed, an excellent vintage Cockburn. 2012–2030.</p>	£190.00	£375.00
PT751	<p>Graham The backbone for Graham comes from Quinta dos Malvedos where newly installed robotic stainless steel lagares have produced extraordinarily concentrated wines. This Port has an amazing combination of delicacy and power, succulence and strength and a superb sweet finish. It will develop into an outstanding Port. 2015–2035.</p>	£198.00	£390.00
PT761	<p>Taylor This is a top drawer Port from what may shape up to be a classic vintage for Taylor. The blend is based on the wines from Quinta de Vargellas estate where the ripening conditions in 2000 were amongst the best in recent memory. In true Taylor style it is muscular and powerful. The concentration of fruit is intense and long lasting. 2015–2035.</p>	£198.00	£390.00
PT771	<p>Fonseca David Guimaraens is the winemaker here (also at Taylors) and he enthuses about the quality of fruit available for the 2000 vintage. The grapes matured gradually and evenly due to an almost perfect ripening season. He has blended a wine with high definition ripe-berry and plum flavours, and with the voluptuous silky smooth finish so typical of classic Fonseca vintages. 2015–2035.</p>	£198.00	£390.00
PT781	<p>Quinta do Noval The 2000 vintage at Noval was harvested particularly late and benefited from further dry and hot weather. As a result, extremely ripe and healthy grapes were picked and textbook Port has been produced. The nose has an intense aroma of crushed berry fruits. The wine is elegant and full bodied with the serious 'grip' required to age gracefully and successfully. The property is small, however, and only produces a very limited quantity. 2012–2028. <i>Maximum six bottles per member.</i></p>	£212.00	–

2000 PORT MIXED CASE

ref OC1256 at £300.00

contains three bottles each of

Gould Cambell

Quarles Harris

Martinez

Cockburn

2012–2028

This offer will close at 5pm Friday, 27th September 2002.

Drinking wine bought from The Wine Society should be a pleasurable experience.
 If at any time you are dissatisfied, we would like to hear from you.
 Contact us and we will be pleased to help.



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