

Orders by Post, Fax
and Website only
by 5pm, Friday 9th September 2005

2003 Port In-Bond

*A rich, powerful and concentrated vintage which comes
highly recommended*



Harvest at Quinta do Vesuvio. Hand-harvesting is the only option on steep slopes like these with their loose schistous soils

HOW GOOD ARE THE WINES?

Vintage Port declarations only occur when the wines are of exceptional quality, and, only after two years in cask, are they finally blended and the finished samples given the green light by the shipping houses and the Douro and Port Wine Institute. The last general declaration was in 2000 and, before that, 1997. Cask samples are then distributed to trade buyers worldwide. We have examined these samples at length and have come to the conclusion that there are some very good 2003 Ports indeed. We have selected those which we believe are the pick of the crop. The samples at this stage show an excellent depth of colour with charming, full, ripe fruit flavours supported by the firm tannins that are required for the long, slow evolution to final maturity. In short, they fulfill all the requirements expected for a top-quality declaration and come highly recommended.

THE YEAR IN THE DOURO

The winter in the Douro prior to the vintage was extremely wet; rainfall was over double the ten-year average which prepared the vines well for the spring and summer ahead. Spring was mild, the budburst was early and more rain followed in April. The flowering took place in late May in perfect conditions. More rain followed in mid June and mid July. The sweltering heat that hit most of Europe in 2003 hit the Douro in the first two weeks of August. Many of the vines went into a state of near shut-down at this stage, retaining moisture. Fortunately though, the temperature dropped for the last two weeks of August.

Most growers picked in mid September or early October, and the yields in 2003 are tiny due to both the extreme heat and very careful sorting of the grapes. The low yields point to a rich, powerful and concentrated vintage.

WHY BUY NOW?

These wines are in limited supply. Worldwide demand for vintage Ports remains high and this 2003 vintage is approximately 30% down in volume on the 2000. The Society has obtained allocations from top growers and we believe the quality is excellent. Placing your order now offers the best opportunity to secure your selection for future drinking.



When demand exceeds supply

Demand for the top Ports may be high. We share out oversubscribed Ports as widely as possible down to a minimum practical level per member. Please be aware that some Ports will still sell out and you should indicate on the order form your preferred substitute should your first choice be sold out. Alternatively, you can allow The Society to choose for you. Allowing substitution and/or indicating a preferred alternative will help to increase the likelihood of receiving wines in a similar style should your first choice be sold out; it will not lessen your chances of getting your first choice.

Unless you tell us otherwise, we will assume you are happy to receive suitable substitutes, chosen by ourselves. We will only substitute with Ports that we believe to be of similar quality to those requested.

How this offer works

Orders by post, fax and website only will be accepted. If you would like to order via the website, visit www.thewinesociety.com and follow the on-screen instructions. You need a password to order from the site which can be requested online and will be posted to you the following working day. Your order should arrive at Stevenage by **5pm, Friday 9th September 2005** and will be processed thereafter.

Members whose orders have been received by **5pm, Friday 9th September 2005** will receive confirmation of their purchase by Friday, 30th September 2005 at the latest. Members whose orders have been received after this time will receive notification by Friday, 14th October 2005.

Notifications by email

The Society is able to send transactional correspondence including notification of wines allocated for opening offers, and subsequent invoices, by email. For full details please visit www.thewinesociety.com and click on My Account then Preferred Contact Method.

If you wish to receive email notifications for this and subsequent opening offers, and have not already notified us, please see the order form for instructions.

What the price includes

- **Prices shown include delivery to a UK address.** They do not include excise duty or VAT.
- Payment of duty and VAT, at the prevailing rate (currently £20.13 duty per 12-bottle case and 17.5% VAT payable on Port and duty) will be requested once the Ports arrive at Stevenage. This is expected to be spring 2006.
- Once the Ports arrive in the UK, members may opt to have them delivered within the UK or stored in duty-paid Members' Reserves. Ports are supplied in a wooden box (excluding the mixed cases offered).

Notes

- Members, especially those living overseas, should note that only unmixed cases may be exported or transferred to an outside bond.
- Ports are offered in cases of 12 or six bottles as indicated.
- Please note that these Ports cannot be collected or delivered from our showroom in Montreuil.

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.

This offer will close at **5pm, Friday 9th September 2005**. For information regarding this offer after this date please contact us on 01438 740222.

	IN-BOND PRICE, UK DELIVERED	
	<i>per six</i>	<i>per dozen</i>
Delaforce	£130	£255
Back on form under the Taylor-Fladgate partnership, this Port has a perfumed, floral nose with slightly cedary, peppery fruit and will be drinking relatively early. 2012–2025.	PT1011	PT861
Quarles Harris	£135	£265
This is principally from Quinta de Cabanas in the Rio Torto Valley. A richly concentrated nose of ripe fruit, cassis and plums with a really long finish. 2020–2035.	PT1021	PT871
Gould Campbell	£140	£275
This is a blend of wines from the Rio Torto Valley and the Upper Douro with ripe plum and black cherry flavours. The acidity is harmonious, with rich, powerful and chewy tannins and grip that make this a wine that will mature beautifully. Drink 2020 to 2035.	PT1031	PT881
Cockburn Quinta dos Canais	£140	-
This is an impressive single-estate Port. A lot of money and effort has gone into improving this quinta and the results are clear; the wine is rich, sweet and fleshy with big tannins and up-front fruit. 2020–2030.	PT901	-



The Symington family, owners of Quarles Harris, Gould Campbell, Quinta de Roriz, Smith Woodhouse, Warre, Dow, Quinta do Vesuvio and Graham



The harbour at Oporto

	IN-BOND PRICE, UK DELIVERED	
	per six	per dozen
Quinta de Roriz This has lovely chocolate overtones on the palate. The tannins are ripe and peppery with a touch of minerality on the finish and the small proportion of the rare sousao grape adds perfume and elegance. 2015–2030.	£145 PT891	- -
Smith Woodhouse Always a favourite with Society members, this is an up-front wine from the Symington group. Sweetly flavoured, it is fleshy and ripe with a muscular palate leading to a complex and long peppery finish. 2020–2040.	£150 PT1041	£295 PT911
Croft This is the first Croft vintage to be foot trodden since 1963, and the wine shows attractive, medium sweetness, good purity of fruit, a rich and fleshy mouth-feel and fine length and finish. Very good indeed. 2012–2040.	£160 PT1051	£315 PT921
Warre A large proportion of the grapes for this blend came from the high-altitude Quinta da Cavadinha vineyard. The winery has the most up-to-date stainless steel robotic <i>lagares</i> which have produced spicy, vibrant blackberry flavours with an abundance of sweetness and good tannins. 2015–2030.	£170 PT1061	£335 PT941
Niepoort Dirk Niepoort makes gloriously rich, full, sweet vintage Port in his own individual style with dense, concentrated fruit. 2013–2025.	£175 PT931	- -
Dow Dow is blended from grapes from four different vineyards, the best known being Quinta do Bomfim and Quinta da Senhora da Ribeira. This shows a tea-leaf aroma on the nose, the characteristic firm fruit in the mouth, and has an exceptionally long finish promising much for the future. 2015–2040.	£175 PT1071	£345 PT951
Quinta do Vesuvio Vesuvio is enjoying a renaissance under Symington ownership and the property can now be classed as one of the top-tier vintage Port producers. The 2003 shows an extraordinary elegance at this early stage, it has a nose reminiscent of violets with a long satisfying finish. 2012–2035.	£175 PT961	- -
Graham Graham is renowned for its rich sweetness, and this example has it in abundance. It is particularly powerful and rich with blackberry fruit to the fore and an elegant fragrance from the high proportion (39%) of touriga franca. 2020–2045.	£183 PT1081	£360 PT971
Fonseca David Guimaraens has produced a truly stunning wine in 2003. It is inky black in colour and closed on the nose at this early stage. However, it has opulent, dark-chocolatey flavours on the palate with ripe tannins that bode really well for the long term. A powerful classic in the making. 2025–2055.	£190 PT1091	£375 PT981



Quinta do Noval	£197	-
Noval is on top form with this wine. It has spicy, peppery fruit with a hint of prunes on the nose and firm, ripe tannins with a finish which just keeps on going. 2020–2035.	PT1001	
Taylor	£198	£390
The backbone of this wine comes from Quinta de Vargellas in the Alto Douro, the jewel in the Taylor Fladgate stable. With a powerful black-pepper nose, richly textured voluptuous fruit, an elegant and complex finish, this will mature into a stunning wine. 2020–2040.	PT1101	PT991

MIXED CASES

FAVOURITE PORTS 2003

ref OC1596 at £277

A 12-bottle mixed case containing three bottles each of the following four Ports

Drink 2012–2040

Gould Campbell

Quarles Harris

Smith Woodhouse

DeLaforce

TOP CLASS PORTS 2003

ref OC1586 at £366

A 12-bottle mixed case containing three bottles each of the following four Ports

Drink 2015–2055

Taylor

Fonseca

Dow

Warre

This offer will close at 5pm, Friday 9th September 2005

For details of price and availability after this date, please contact The Wine Society on 01438 740222.

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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