

Orders by Website,
Post and Fax only
by 9pm, Tuesday 22nd September 2009

An opening offer of 2007 Vintage Port In-Bond



Immediately attractive wines of finesse and power

Vintage Port declarations are only made when exceptionally good Port is produced, and 2007, the first declared vintage since 2003, is outstanding.

At this early stage, the wines show a finesse and power that make them immediately attractive, but they also have rich yet subtle tannins which will allow them the slow evolution which shows Port at its best. The style of the wines veers more towards elegance than the blockbuster intensity more often associated with vintage Port. The wines that we have selected will provide many years of drinking pleasure.

Near-perfect weather conditions

2007 was characterised by ideal conditions in the Douro. Good levels of rainfall in October and November 2006 replenished the water tables – the streams in the Douro valley were as high as they'd been for many years. The winter was mild with few frosts, and early spring brought stunning weather. Budburst was early, then a cool, damp, early summer brought the threat of mildew to those vineyards where the correct precautions had not been taken. We have bought only from those growers who did take them. Summer was not as baking hot as it can be in the Douro, but a long period of sunny weather in September and October leading up to the harvest ensured late but well-balanced fruit ripening.

Due to the careful selection of the grapes used, the volume is lower than in previous vintages, while worldwide demand for these top-quality Ports is increasing. The Society has obtained good allocations from top growers and these wines will be distributed amongst as many members as possible as fairly as possible.

Half bottles and mixed cases

For those who find a full bottle of Port too much for one sitting we have included many more wines in half (37.5cl) bottles. We've also ensured that all full bottles come in six-bottle wooden cases, and all halves in wooden cases of 12. So that members can explore more widely we also offer three mixed cases, one entirely made up of half bottles. Two of these mixed cases will be made up in Portugal and will come in wooden cases. We are not aware of any other merchant to offer such a selection and we expect strong interest.

Mark Buckenham, Port Buyer



Orders will only be accepted online at www.thewinesociety/openingoffer, by post or by fax. Our fax number is 01438 761167. This offer closes at **9pm, Tuesday 22nd September, 2009**. For information regarding this offer after this date please contact The Society on 01438 740222.

Ref	In-bond price, UK delivered, per six
<p>H 1. PT1291 Gould Campbell This is a blend of wines from the Rio Torto valley and from Quinta do Ataíde in the remote Vilariça Valley which was acquired by the Symington group in 2006. Well balanced with ripe intense minerality and firm tannins. Excellent for mid-term drinking. Halves available. 2019–2029.</p>	£129
<p>H 2. PT1331 Smith Woodhouse The Symington group has included in this blend wines from old vines in Quinta da Madalena for the first time. Blended with Quinta do Vale Coelho, this has made a superb Port with hints of violet, spice and cassis. The flavours are creamy with great depth and length followed by good grip on the finish. Halves available. 2020–2040.</p>	£143
<p>3. PT1301 Quinta de Roriz Until recently this well-run Quinta has been under the shared ownership of Joao Van Zeller and the Symington group. Now wholly owned by the Symingtons, winemaker Charles Symington has produced a Port with hints of tar and liquorice that is fleshy and very attractive. An early drinker. 2017–2025.</p>	£145
<p>4. PT1311 Cockburn Quinta dos Canais Canais is Portuguese for ‘canals’. Quinta dos Canais has an abundant water supply which is channelled to irrigate the vineyard. The tinta roriz in this blend was picked on 10th October, right at the end of the vintage, and benefited from ideal conditions. It has produced a richly flavoured, voluptuous Port with hints of chocolate. 2017–2025.</p>	£150
<p>5. PT1321 Cockburn Quinta dos Canais produces the bulk of the grapes for Cockburn. Fruit is also included from the old vineyards at Quinta das Amendoeiras, close to Canais, which give the final blend extra complexity. Hints of liquorice on the nose, fleshy, plump and rich on the palate with just a hint of dryness to the finish. 2020–2040.</p>	£160
<p>H 6. PT1341 Warre Much of the fruit for this blend comes from the high-lying Quinta da Cavadinha. The winery is equipped with six robotic <i>lagares</i> which enable the pressing to be carried out at a controlled cool temperature producing very elegant wines. Firmly flavoured with bags of vibrant blackberry fruit and firm grip, indicating a long life. Halves available. 2024–2050.</p>	£173
<p>7. PT1361 Quinta do Vesuvio Vesuvio is situated in the farthest reaches of the Port growing region of the Douro Superior. It is one of the few major Douro Quintas to continue to produce its Ports exclusively by traditional treading in its eight granite <i>lagares</i> with a team of 50 grape treaders. A densely coloured wine, it has hints of mint and eucalyptus on the nose, with a rich blackcurrant finish to the flavour. 2020–2040.</p>	£183
<p>H 8. PT1351 Dow The touriga nacional grape grown at Quinta do Bomfim and Quinta da Senhora da Ribeira was a huge success in 2007, so much so that for the first time it makes up more than 50% of the blend for Dow. The very ripe fruit produces a sweet liquorice nose, followed by a complex finish, showing smooth power and bold tannins. Halves available. 2024–2050.</p>	£188
<p>9. PT1381 Fonseca Winemaker David Guimaraens has produced a beautifully crafted wine. On the nose it shows powerful berry and cherry fruit with hints of spice and pepper. The flavour is typical Fonseca, a long-lasting voluptuousness and elegance that leads to a firm finish promising much. 2020–2050.</p>	£203

H indicates half bottles available – see order form for prices

- H** 10. PT1371 **Graham** £205
This is winemaker Peter Symington's 45th and final vintage, now handing over the reins to his son Charles. He compares it to the 1970 which took a long time in bottle to show at its best, but ended up a stunning wine. Quinta dos Malvedos, as it has in the past, produces the fruit at the centre of this fine blend. Always a Port that shows sweetness and ripeness, this has power and weight and the sweet cherry fruit has an excellent texture. Halves available. 2020–2050.
11. PT1401 **Quinta do Noval** £210
Noval continues to produce some of the most sought-after wine from any vintage, but only in small volumes and this vintage is no exception. It shows a rich volume of intense elegant fruit, plump and powerful, with firm tannins promising a great future, very good Port indeed. 2025–2050.
12. PT1391 **Taylor** £220
The famed and beautiful Quinta da Vargellas from the Alto Douro forms the backbone of this Port. It shows a harmonious balance of ripeness and minerality, and the tannins are persistent and brooding. It has all the class and finesse that we have come to expect and enjoy from this prestigious house. A fine Port indeed. 2025–2050.

MIXED CASES

13. 2007 Top-class Ports

The cream of this outstanding vintage.

Drinking window: 2025–2050†

ref **OC2376** at **£389**

A 12-bottle case containing three bottles each of the following:

Warre
Fonseca
Dow
Taylor

14. 2007 Ports Half-bottle Case

Packed in Portugal exclusively for The Society, this comes in a wooden case.

Drinking window: 2024–2029†

ref **OC2396** at **£179**

A 12-half-bottle case containing two each of the following:

Gould Campbell
Smith Woodhouse
Graham

and three each of the following:

Dow
Warre

15. 2007 Symington Family Ports

Symington Family Estates is a leading producer of premium Port owning many of the top Port houses. This case, exclusive to The Wine Society, was specially made up at the Symington headquarters in Portugal and is packed in a wooden case.

Drinking window: 2024–2029†

ref **OC2386** at **£175**

A six-bottle case containing one bottle each of the following:

Gould Campbell	Quinta do Vesuvio
Smith Woodhouse	Dow
Warre	Graham

† Drinking dates for these mixed cases refer to the period when all the wines will be at their peak. Please refer to the individual wine for its recommended drink date.

When demand exceeds supply

Demand for some of these Ports will be high. The Society shares out oversubscribed wines as widely as possible down to a minimum practical level per member. Please be aware some wines will still sell out and you should indicate your preferred substitute should your first choice be sold out. Alternatively, you can allow The Society to choose for you. Allowing substitution and/or suggesting a preferred alternative will help 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 state otherwise, The Society will assume you are happy to receive suitable substitutes. The Society will only substitute with wines of similar quality to those requested.

How this offer works

Orders by post, fax and website 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. Orders need to arrive at Stevenage by 9pm, Tuesday 22nd September, 2009 and will be processed thereafter. Members whose orders have been received by this date will receive confirmation of their purchase by Wednesday, 12th October 2009 at the latest.

Members whose orders have been received after this time will receive notification by Tuesday, 20th October 2009.

Notifications by e-mail

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

If you wish to receive e-mail 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 £25.68 duty per 12x75cl-bottle case, £12.84 per six-bottle case and 15% VAT payable on wine and duty) will be requested once the wines arrive at Stevenage.

This is expected to be spring 2010.

- Once the wines arrive at Stevenage, members may opt to have them delivered within the UK or stored in duty-paid Members' Reserves. Note: if members do not specify this, the wines will be placed into duty-paid Members' Reserves, and a non-refundable first-year charge will apply.

Notes

- Members, especially those living overseas, should note that only unmixed cases may be exported or transferred to an outside bond (for which there will be an administration charge).
- Wines are offered in cases of 6 or 12 bottles as indicated.
- Please note that these wines 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 9pm, Tuesday 22nd September, 2009.

For information regarding this offer after this date please contact The Society on 01438 740222, or e-mail memberservices@thewinesociety.com.

The Society's Guarantee

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.



Registered as: The International Exhibition Co-operative Wine Society Limited,
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