

# An Opening Offer of 2009 Vintage Port

Includes Taylor's, Warre's, Fonseca, Quinta do Vesuvio  
and two mixed cases

Orders by Website,  
Post and Fax only  
by 9pm, Thursday 27th October, 2011



The Douro glistening in the sun

*'We haven't seen colour intensity and tannic grip like this in over 20 years. The quality of the fruit is impressive and the wines have excellent acidity.'*

David Guimaraens, head winemaker of The Fladgate Partnership, producers of Taylor and Fonseca

## A must buy for Port lovers

The 2009 vintage is hugely promising. The wines have concentrated tannins, ripeness and richness – the classic requirements of top Vintage Ports that will provide great pleasure in years to come.

Declared Port vintages do not happen every year. They are declared only when the shippers are convinced that the quality of the wines is outstanding. This century we have seen classic offers from 2000, 2003 and 2007. Sometimes the quality of the wines varies from producer to producer, so a 'split' declaration occurs. That is exactly the situation for the 2009 vintage. Some, but not all of the wines are of exceptional quality and we have made a selection from the best of those available, which are hugely impressive. This includes two 'single quinta' Ports, which are generally earlier-maturing and produced from just one estate (or 'quinta'). The three classic vintage Ports are the produce of one vintage but a blend of several properties.

## The viticultural year

After a third winter with very little rain, the first buds started appearing within the first few days of March, earlier than is usual. Vegetative growth was healthy and vigorous but vine fertility was low, all varieties producing only a small amount of fruit. *Véraison* (grape ripening) was also earlier than usual. Relatively cool conditions in July meant that ripening was initially slow, before accelerating in August with the onset of very hot weather. July and August were extremely dry, and arid conditions continued into September. It was an early harvest with picking beginning mid September. The reduced yields are beneficial as they resulted in dense and concentrated musts with high levels of tannin, sugar and colour.



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## Why buy now?

A small harvest and increasing worldwide demand for Vintage Ports make it advisable to buy now. The Society has obtained good allocations of all the Ports listed and making an early selection offers members the best opportunity to secure future drinking at opening prices. We can also offer the attractive proposition of mixed cases and, in Members' Reserves, the perfect storage conditions at a very competitive rate.

## Port tasting

As an additional service for Port lovers, join me and Adrian Bridge, managing director of the Fladgate Partnership, for a tutored tasting of ten outstanding Taylor's and Fonseca Ports, including the 2009s and some rather older vintages too. The tasting is at Merchant Taylors' Hall in London on Monday, 17th October. Visit [thewinesociety.com/tastings](http://thewinesociety.com/tastings) or call Member Services to find out more.

Mark Buckenham  
Port Buyer

## To order the wines

Orders will only be accepted online at [thewinesociety.com](http://thewinesociety.com), by post or by fax. This offer will close at **9pm, Thursday 27th October, 2011**. For information regarding this offer after this date please e-mail [memberservices@thewinesociety.com](mailto:memberservices@thewinesociety.com) or telephone The Society on **01438 740222**.



Adrian Bridge, MD of the  
Fladgate Partnership



Fonseca from the Douro

Ref

In-bond price,  
UK delivered, per six

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## The Wines

1. PT1531 **Dow's Senhora da Ribeira** £148  
Owned by the Symington family, this well-tended property is situated on the north bank of the upper Douro River, and is named after the small chapel between the estate house and the river. The scented floral nose is immediately attractive. Winemaker Charles Symington has produced a relatively forward wine with hints of spice and liquorice and rich, round damson, mineral fruit. Delicious and approachable soon. 2017–2030. Packed in a six-bottle varnished oak presentation case.
2. PT1541 **Quinta do Vesuvio** £170  
Owned and operated by the Symington family since 1989, Vesuvio is still made in the original winery built in 1827. The Port is trodden in the eight granite *lagars* by a team of 50 grape treaders. It shows all the class and individuality typical of Vesuvio, a voluptuous and concentrated mid-weight Port. This has great depth of flavour showing black cherries and violets. It finishes with overtones of dark chocolate. 2018–2040. Packed in wood.
3. PT1551 **Warre's \*** £198  
Quinta da Cavadinha in the Pinhão valley produces much of the fruit for this blend. The nose is aromatic with a typical Warre 'tea-leaf' edge. It has cherry fruit, firm grip and backbone and is built to last. The label celebrates the 200th anniversary of the re-taking of Oporto (12th May 1809) in which Captain William Warre was awarded Portugal's highest military honour, the Order of São Bento d'Aviz. For every case of this wine sold in the UK, Warre's and the Symington family have pledged to make a donation to the British Charity *Help for Heroes*. 2024–2050. Packed in wood.



The Symington family



Taylor's overlooking the Douro

Ref

In-bond price,  
UK delivered, per six

- H** 4. PT1561 **Fonseca** \* £198  
 Winemaker David Guimaraens has selected the component parts from Quintas do Panascal, do Cruzeiro and de Santo António and put together a stunning wine. This inky black Port has a finely scented nose reminiscent of dark stone fruit. It oozes ripeness and is packed with blackberry and blackcurrant flavours with hints of chocolate. Thick and ripe, the velvety tannins ensure a long future and give this Port an overall voluptuous finish. 2025–2050. Packed in wood. Halves available.
- H** 5. PT1571 **Taylor's** \* £198  
 Quinta de Vargellas from the Alto Douro is the backbone of this muscular Port. In true Taylor style, this is a big brooding, well-structured wine. Huge depth of flavour, with elements of cherries, plums and raspberries to the fore. The tannins are ripe and sinewy. Given proper cellaring, this will turn into a great Port. 2025–2050. Packed in wood. Halves available.

## MIXED CASES

### 6. 2009 Vintage Ports

Drinking window: 2025–2050†

ref **OC2966** at **£199**

A six-bottle case containing two bottles of each of the following three vintage Ports:

Taylor's  
 Fonseca  
 Warre's

### 7. 2009 Vintage Ports Half Bottle Case

Drinking window: 2025–2050†

ref **OC2976** at **£104**

A six half-bottle case containing three 37.5cl bottles of each of the following two vintage Ports:

Taylor's  
 Fonseca

† Drink 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.

**H** indicates half bottles available – see order form for prices  
 \* These wines feature in mixed cases

## How this offer works

Orders by post, fax and website will be accepted. If you would like to order via the website, visit [thewinesociety.com/openingoffer](http://thewinesociety.com/openingoffer). You will be required to log in with your password to place an order. If you need a new password visit [thewinesociety.com/forgottenpassword](http://thewinesociety.com/forgottenpassword). Orders need to arrive at Stevenage by **9pm, Thursday 27th October, 2011** and will be processed thereafter. Members whose orders have been received by this date will receive confirmation of their purchase shortly after the close date of the offer or during the week commencing 7th November, 2011 at the very latest. Members whose orders have been received after this date will receive notification during the week commencing 21st November, 2011.

## 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 [thewinesociety.com](http://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.

## If demand exceeds supply

The Society has a long relationship with the growers in this offer and access to good quantities of wine. It is possible however that demand may exceed supply for individual wines, in which case we will share out (as far as is practical) the available stock equally amongst ordering members. If this still does not allow every member to have some wine, then as a final resort we divide members into groups depending on their level of support for The Society (quantity of wine bought, spend, orders placed etc). Members who have given greater support to The Society will have a better chance (but no certainty) of being allocated wine, and those who have given less support will have a lesser chance (but still a chance). The Society will offer a similar wine as a substitute if the original choice cannot be provided, or members may nominate their own substitute when ordering. Doing so will not lessen the chance of receiving the original wine.

## Members' Reserves

The Society's Members' Reserves is a purpose-built, temperature-controlled facility offering members access to optimum storage conditions. The annual rental charge (currently £7.92 per dozen if paid by direct debit, £8.64 if not) includes VAT and insurance at replacement value. Any wine bought from The Society may be stored by the dozen or mixed case and removed at any time. Members can also remove a few bottles of a full case stored in Reserves. Wines removed in this way need to be made up into 12-bottle cases. A handling charge of £5 per dozen bottles withdrawn applies. Please call Member Services on 01438 740222 to arrange your part-case withdrawal.

## 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 £28.94 duty per 12 x 75cl-bottle case, £14.47 per six-bottle case and 20% VAT payable on wine and duty) will be requested once the wines arrive at Stevenage. This is expected to be **Spring 2012**.
- Once the wines arrive at Stevenage, members may opt to have them delivered within the UK or stored in duty-paid Members' Reserves.

## Notes

- Members, especially those living overseas, should note that only unmixed cases may be exported or transferred to an outside bond.
- Wines are offered in cases of 6 bottles or 12 halves as indicated.
- Please note that these wines cannot be collected from our showroom in Montreuil.

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

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## 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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