

PRIVATE CELLAR



2007 Vintage Port

In most of the wine world, growers take it for granted that they will have a vintage every year, barring natural disasters. For Vintage Port, the situation is somewhat different, with just three vintages a decade, on average, being declared good enough to make the grade. As a result, we tend to get pretty excited about a vintage declaration, particularly when it is unanimous, with all the top houses declaring and 2007 is one such year, where every house has declared a Vintage Port, with some houses also splitting out their old vines (Vinhas Velhas) into separate wines, such is the quality level.

The 2007 growing season did not have a particularly auspicious start. November 2006 and February 2007 were exceedingly wet, which replenished the groundwater ahead of what the Port House owners hoped would be a hot summer. The year got off to a relatively cool start, with the ever-present threat of mildew hanging over the producers, who had to be extra-vigilant. Early bud burst in March took place in lovely sunny weather with cool nights, and flowering was in mid-May, during more unsettled weather. June and July continued this unsettled theme, not boding well for the year and August came in cool but thankfully dry. In September, however, the weather picked up in Portugal rather as it did in the rest of Europe, bringing temperatures in the Upper Douro of between 35° and 38°C, allowing a continuous, consistent ripening of the skins and fruit. Picking varied from estate to estate, but began in late September and went on into October, with essentially fine conditions throughout.

It is noticeable that the best Port vintages are not necessarily those with extreme temperatures – whilst years like 2003 produce blockbuster wines, monolithic with massive tannins, 2007 mirrors years like 1994, with an extraordinary finesse and power all of their own, promising fabulous long-term drinking. When tasting them, the balance and purity of the fruit was spectacular, with the alcohol and tannins unusually tamed by the freshness of fruit. They are highly recommended.

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May 2009

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Private Cellar - 2007 Vintage Port

2007 Vintage Port

Churchill	2007	£325
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Intense in colour, with a fragrant nose of dusty, black skinned fruit and a distant hint of almond flower. Concentrated and sappy on the palate, with some earthy black fruits and ripe, just discernible tannins. From 2015

Croft	2007	£320
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Intense black red in colour, with tight red fruits on the nose, underscored by a hint of yeasty rich fruit. Sloes and damson on the palate, dusty black-skinned fruits, really rich and balanced with tannins completely masked, going to a sweet, long finish with lovely depth. From 2018

Dow	2007	£350
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Dense black red with a floral, dusty black fruit nose and distant hint of almond, very restrained but evocative. Concentrated, sweet, layered black fruits on the palate, with tannins completely hidden, going to an intensely rich finish, incredibly restrained and fine. From 2020

Fonseca	2007	£385
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Opaque red black with tight, dusty black fruits on the nose, rock roses, perfumed, classic but very restrained too. On the palate incredibly fresh black and red fruits, very sweet with balanced just noticeable tannins, layered, intense, not easy to taste now but with huge promise. From 2023

Gould Campbell	2007	£255
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Deep black red, with crushed black fruits on the nose, some blackcurrant with floral overtones, dusty and rich. Warm black-skinned fruits on the palate, ripe, intense with a distant note of spice, with tannins in the background. Delicious. From 2018

Graham	2007	£390
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Almost solid black, right to the rim. Rich floral, biscuity notes on the nose, with very tight fruit, leading to a massive palate of black fruits intense but also very refined, with tannins so ripe that they are scarcely noticeable. Rich and fine, very stylish wine. From 2020

Quinta do Noval	2007	£410
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Opaque in colour, with an intense nose of black fruits, dusty and mineral with some cooked black fruits behind – stunning nose. Blackcurrant and sloes on the palate and, again, a floral hint with fine, supple tannins, going to a long finish. Gorgeous balance with a supreme finish. From 2020

Sandeman	2007	£330
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Dense red black, semi opaque, with a rich, dusty black fruited nose overlaid with some crème pâtissier, stalky, crushed and floral, very attractive. Intensely fruited on the palate, again crème pâtissier underscored by red and black fruits but more austere with lovely pure fruit going to a crunchy, long finish. Good wine. From 2018

Smith Woodhouse	2007	£280
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Dark in colour right to the rim, with a perfumed black fruit nose with hints of raw oak and spice. Supple black fruits on the palate, blackcurrant, very accessible even at this early stage with a lovely freshness. A wine of easy pleasure for the medium term. From 2015

Taylor	2007		£399
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Solid red black with tight, fumey black fruits on the nose, floral and almost a hint of reduction, incredibly closed. Intense ripe black fruits on the palate, almost woody with firm, noticeable tannins here, but going to a gorgeously long, fruited finish showing where it will be going in the longer term. Gorgeous wine, playing hard to get at present. From 2020

Taylor's Quinta de Vargellas Vinha Velha	2007	3 per case	£300
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Vargellas is the heart of Taylors, and this wine comes from vines between 80 and 120 years old. Dense red black in colour with a nose of incredible purity and intensity, floral, rock rose and some almond notes. On the palate racy black fruits with a hint of spice and again the floral note, intense, rich and long with tannins right in the background. Unbelievably pure and fresh, a complete contrast to the regular Taylors, very refined. From 2020

Quinta do Vesuvio	2007		£350
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Dense, viscous black in colour with intense racy black fruits on the nose, floral with a hint of almond flower. Explosive on the palate – stunning, opulent black fruits, ripe with great depth, tannins in the far distance, going to a gorgeous, supple finish. Very attractive. From 2015

Warre	2007		£330
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Solid, deep red black, with an intense nose of dusty black fruits with a distant hint of rock rose. On the palate concentrated black fruits, spicy and musky, layered with fine tannins in the distance. More restrained than the Vesuvio, but a very refined wine, very classic. From 2020

Terms and Conditions for En Primeur Purchases

Wines purchased “en primeur” i.e. prior to being bottled and shipped, will be delivered up to 18 months after release, depending on the region. We expect to ship our 2007 Vintage Port allocations in the Autumn of 2009.

Prices for wines sold en primeur are quoted “in bond London”, exclusive of UK Duty and VAT but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles.

Cancellation of an order for en primeur wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 51 High Street, Wicken, Ely, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves Ltd account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Larger format bottling may be available for a supplement. If you would like your wine bottled in a format other than 75cl please request this at the time of order and we will enquire if this is possible with the château.

Orders for en primeur wines may be made by telephone, e-mail or post and confirmation of your order will be on the issue of our invoice. For our full terms and conditions, please visit www.privatecellar.co.uk.

E&OE



Order Form: 2007 Vintage Port

Wine	£ per case under bond	No. of cases required	£ Total

Payment Details

I enclose a cheque for the amount of £ _____ made payable to Private Cellar Ltd.

Please charge my credit card number: _____
(Visa, MasterCard, Switch, Maestro)

Start Date: _____ Expiry Date: _____ Security No: _____

Issue No: _____ Signature: _____

Delivery and Account Address Details

Name: _____

Address: _____

Post Code: _____

Daytime Telephone Number: _____

These wines will be shipped during the latter part of this year. Please indicate what you would like us to do with your wines when they arrive:

Please store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address*

* Please note that Duty and VAT are payable when your wines are released for delivery to your home address. Duty is currently £25.68 per case of 12 bottles before VAT.