

FONSECA VINTAGE 2009 PORT



Background Information

The backbone of Fonseca vintage ports are the wines drawn primarily from Fonseca's three quintas, all located in the Cima Corgo: Quinta de Santo António, Quinta do Cruzeiro, and Quinta do Panascal. The finest grapes from these quintas produce its classic vintage ports. The grapes are still trodden by foot in the stone 'lagares' of Cruzeiro and Panascal.

Fonseca vintage ports are renowned for their voluptuous rich fruit, mouthfilling density, tannic structure and 'grip'. They are wines of breed, balance and great complexity.

Notes on Viticultural Year and Harvest

2009 will be remembered as a year of low yields. This was partly due to the small amount of fruit and also to the effect of the very dry ripening season. Dormancy ended very early, with bud burst starting at Pinhão in the first week of March. The ripening season started with relatively cool weather which continued throughout July but in August this turned to intense heat. From July through to the harvest in September, there was almost no rain. These hot, arid conditions produced concentrated musts, rich in colour, tannins and sugar and by early September the grapes had reached phenolic maturity.

An early start to the harvest on the Fonseca estates ensured that the wines had a good acid balance and avoided over ripeness.

Press Comments

Michael Apstein, Wine Review Online, March 2013 – 95 Points

Wine Advocate Magazine, March 2013 – 94 Points

Anthony Gismondi, www.gismondionwine.com, Nov 2011 – 93 Points

Expect an expansive peppery, dried fig, blackberry jam nose with bits of liquorice, black tea, tobacco, spice and grapey notes. The attack is youthful, ripe and juicy but with a largely tannic palate and big concentration. Black cherry jam, dried plum, tobacco, liquorice, chocolate, pepper and black tea flavours. Lots of power, intensity and fruit that is all on the sweeter side, warmer side.

Stephen Spurrier, Decanter Magazine, August 2011 – 19/20 Points

...spicy, dense fruit with an iron spine behind the richness, energy and sweetness in Fonseca's robust style, 2019 -2039

Richard Mayson, richardmayson.com, May 2011 – 18.5 Points

Very good colour, deep and opaque; closed on the nose, much more restrained than Taylor, underlying tight-knit cassis-like fruit underlying, just a touch roasted perhaps; again very elegant, gentle initially, firm with peppery tannins rising in the mouth, quite dry in style, lovely suave cassis fruit showing through on the finish. More my style than Taylor. Very promising.

Kim Marcus, Wine Spectator, July 2012 – 95 Points

This is gorgeously vibrant and grapey, with good cut to the luscious dark fruit and cedar flavors that are flanked by zesty acidity and tannins. A touch brooding midpalate, with a mineral rush and a finish of slate and iron. Best from 2016

Tasting Notes

Impenetrable black colour. A classic Fonseca nose dominated by an exuberant, hedonistic fruitiness, a powerful redolence of dark dense blackberry and blackcurrant which slowly releases a heady mix of spicy and herbal aromas, seductive notes of coffee and cocoa, hints of prune and wild scents of gumcistus. The thick velvety tannins give the wine a voluptuous density, integrating effortlessly with the sumptuous infusion of blackberry jam, dark chocolate and liquorice which coats the palate. The tannins are also present on the finish which brims with blackberry and blackcurrant flavour.

Storage / Handling

The ideal storage conditions are up to 16° Celsius and most importantly at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and therefore an effective seal. When decanting the wine, stand the bottle upright a few hours before drinking to allow the collected sediment to fall to the bottom of the bottle. After uncorking the wine, pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind.

Serving Suggestions

Walnuts are an excellent accompaniment to Vintage Port, as are blue veined and other richly flavoured cheeses. So too are dried fruits such as apricots or figs. Alternatively, simply savour the rich and complex flavours of the wine on their own in a generously proportioned glass with good company.

