

Niepoort

(VINHOS) S.A.

Niepoort declare 2017 Vintage Port

"The 2017 Vintage Port is epic and a triumph, the best I've witnessed in all my years at Niepoort..." Dirk Niepoort

Dear Port-Lover,

We're thrilled to let you know about Niepoort's 2017 Vintage Port and send you the details of our declaration offer. With Dirk believing it to be the best he has ever seen this is something for us treasure in our cellars for decades to come.

2017 was a great year in all aspects, it promised perfection and the weather during the harvest helped achieve this. Up until this point, 2015 was the best Vintage Port Dirk had made. His 2017 is in the same line of 2015, but with a touch more perfection...it's possibly Niepoort's finest Vintage Port since 1945.



2017 NIEPOORT Vintage Port

£325.00 per 6 Bottles

£355.00 per 12 Half Bottles

£355.00 per 3 Magnums

A wonderful dark purple rim and great depth of colour marks the appearance. The aroma is dominated by a superb youthful dark fruit. It is powerful on the front palate, leading into a fresh middle palate with very seductive flavours of dark fruits. A great combination of power and elegance, ends in a bold, dry and lengthy, slightly green tannic finish. The length and structure of the 2017 promise a wine for the long term with great ageing potential.

Dirk's perspective

2017 was a great year in all aspects, the harvest promised perfection and the weather during the harvest helped achieve this. Up until this point, 2015 was the best Vintage Port I'd made. 2017 is in the same line of 2015, but with a touch more perfection...it's possibly our finest Vintage Port since 1945. This is a Port that is concentrated and intense with beauty and perfection shining through. Perfect tannins with a fruit component that is austere, precise and alive. The spirit is perfectly integrated, and the resulting finish is long, seductive and persistent.

All its components are wonderfully balanced, a veritable orchestra in harmony. A fatal attraction with an insane potential for ageing, yet unbelievably perfect in its youth.

"This 2017 Vintage Port is unquestionably a King of Ports." Dirk Niepoort, March 2019

I look forward to hearing from you.

Best Regards

Neil

Terms and Conditions

Ordering – Please place your order by emailing neil@dunells.com

Offer – This Offer Closes on Friday 21st June 2019 and is subject to availability.

Delivery – Early 2020

Prices – include Freight, Duty, GST & Storage until 30th April 2020

Allocation - We expect high demand for some of the wines and this demand may therefore outstrip supply. In such instances we tend to give precedence to those who have bought a particular wine before.

Payment – As per our normal T&Cs.

More Information about Niepoort

Francisco van der Niepoort came to Portugal from Holland in 1842, with the aim of embarking upon the port trade. Francisco wouldn't have dared to dream that his great-great-grandson Dirk would make Niepoort into one of the best-known names and most internationally renowned wine producers. Together with his sister Verena, Dirk represents the fifth generation of Niepoorts; he is a wine-fanatic like very few in the entire world. Not only in that he has developed the port wines of his family to classic status, but he also felt obliged to follow his own passion and produce dry table wines. What began as an experiment—one that many folks characterised as 'undrinkable'—laid the groundwork whereby he became the pathfinder—not only for the Douro, but for Portugal as a nation.

More Information about Niepoort 2017

2017 will be remembered for the intense heat and record low levels of rainfall. In spite of the dry weather, flowering and bud burst developed under good conditions and in August and September the high temperatures during the day and cold nights allowed an even and gradual ripening. The decision to start harvesting early, at the perfect moment of ripeness, allowed grapes to be received in ideal conditions with fantastic natural acidity. Harvest at the Vale de Mendiz winery, began on 24th of August under perfect weather conditions, with musts displaying an intense colour and a powerful character. The last grapes were harvested on 26th of September. The yields were approximately 30% down on a normal year essentially due to dehydration. Vinification All the components for 2017 Vintage Port were trodden by foot in circular granite lagares with 100% of stems. The wines were racked soon after harvest, aged in "tonéis" in the Douro over the winter, and then moved to the cellars in Vila Nova de Gaia in March 2018.

Dirk's comments on the Niepoort Vintage 2017

Niepoort Vintages 1927, 1942, 1945, 1955 and 1970 to name just a few, are powerful and rich on one side and with great harmony and elegance on the other. The key word to describe our Vintage Ports is Balance, an incredible balance between all the components: huge tannins, sweetness and alcohol. Very old vineyards - all over 80 years old from Cima Corgo - low yields, grapes foot trodden 100% with the stems, result in amazing Vintage Ports. 2005, 2007, 2011 and 2015 are all incredible Vintages and the outcome of a fine-tuning process to achieve a perfect 2017. Nature helped in all aspects and from very early stage it was clear that something magic was on its way. We made a very attentive selection of the grapes taking all overripe grapes. The result was an amazing balanced yet powerful wine with unbelievable freshness, tight strong focused tannins, and totally well integrated alcohol. A luscious, generous wine with a long long long finish. Niepoort has always been a well-kept Port secret.

Technical Information

PRODUCER: Niepoort (Vinhos) S.A.

REGION: Douro

SOIL TYPE: Schist

VINEYARDS: Several in the Cima Corgo

AVERAGE VINE AGE: 80 and over 100 years

GRAPE VARIETIES: Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA: 4000-6000

HARVEST PERIOD: August/September 2017

HARVEST METHOD: Hand picked

FERMENTATION: Lagares /Foot treading

BOTTLING: Expected in June 2019

AGEING: 2 years in "tonéis".

Food Suggestions

Perfect with "Queijo da Serra", Stilton or other blue cheeses, chocolate-based deserts and dark chocolate



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