



## DOW'S LATE BOTTLED VINTAGE PORT 2012



Product Code: 7767

Closure: Cork

Country: Portugal

Unit: Each

Region: Douro

Volume: 750ml

Sub Region: Porto

Alcohol: 20.0%

Style: Dessert, Fortified

Variety: Port

### TASTING NOTES

#### Gold Medal - New Zealand International Wine Show 2019

Reviews for the 2011 vintage below...

#### Winery notes (2011 Vintage)

"Dow's 2011 Late Bottled Vintage is a single harvest wine, differing primarily from a "declared" Vintage Port in that, to show their true potential, LBVs require a longer maturation period in seasoned oak vats. The wine is fully mature and ready for immediate consumption and can be served with no need for decanting. LBVs are very stable and will keep their freshness for a further week or so after opening. Dow's Late Bottled Vintage Port comes from the same vineyards and shares the same winemaking with Wine Spectator's Number One wine of 2014, Dow's 2011 Vintage Port. Unlike many Port shippers, it is only in occasional years of exceptional quality that Dow's releases an LBV, which is why we believe that our wine stands out well above any alternative.

The wine has a deep ruby colour, and a fine complex nose with layers of dark fruits, and hints of violets and cigar box aromas. The well-balanced palate is muscular and full-bodied, with a great purity of style, and its firm tannins hold on into a long and spicy, peppery finish. Dow's trademark drier style is much in evidence throughout.

Dow's LBV is a wonderfully versatile wine which harmonises beautifully with a variety of end-of-meal dishes, from the classic Port and mature cheese combination, both creamy and hard, and of course chocolate desserts &

#### Vino Fino Contact Information

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#### Address

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#### Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays

mousses and cakes."

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**94/100 & Best Buy, Joshua Greene, Wine and Spirits Magazine** (2011 Vintage)

"This offers more immediate pleasures than the vintage Dow's declared in 2011—it comes across as an idealized LBV rather than a baby Vintage. Formidable in its black density and red spice, fragrant with persimmon-like scents and tannins that have the grit of stone-ground chocolate, this is compellingly drinkable and delicious. Stock up for the holidays."

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**92/100 & Best Value Wine, Natalie Maclean** (2011 Vintage)

"Terrific value for this Portuguese fortified dessert wine from the Douro Valley. Aromas of blackcurrant jam and blackberry pie wrapped in smoke. Pair with holiday fruitcake, chocolate cheesecake or chocolate chip cookies. Port food pairings: blue cheese, nuts, almond torte, chocolate."

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**90/100 Robert Parker's Wine Advocate** (2011 Vintage)

"The 2011 Late Bottled Vintage Port is bottled with a bar top cork and 105 grams per litre of residual sugar. It has reasonable concentration, but bigger aromatics. Sappy and intensely flavourful on the finish, this shows off a bit of muscle, too, but it is fully ready to drink and it shows very well. It's made to drink now. If well stored, it can last, but it's not meant to hold."

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