



Croft 2007 Vintage Declaration

Croft is proud to announce its decision to declare the 2007 vintage.

Croft's Managing Director, Adrian Bridge, remarked: "We are successfully restoring Croft to its rightful place as a 'first growth' vintage port house. We were delighted to see the Croft 2003 recognised as one of the top wines of the vintage. Now the outstanding quality of the Croft 2007 will further consolidate the iconic status of this historic firm".

As part of The Fladgate Partnership, Croft has benefited from major investment, a large amount of which has been directed towards the company's winery and vineyards at Quinta da Roêda.

Croft's winemaker David Guimaraens commented: "It has been very rewarding to see this superb property express its unique personality to the full following a return to traditional winemaking." He added: "The 2007 harvest produced beautifully balanced and elegant wines. The Croft vintage 2007 shows wonderful complexity with all the exotic aroma and luscious fruitiness associated with the house style."

Quantity made: 6,800 cases



One of the original founding port houses, Croft traces its origins to 1588 when the company was established in England by Henry Thomson. The reputation of Croft as a vintage port producer derives to a large extent from its ownership of Quinta da Roêda, one of the finest estates in the Douro Valley.

Press Comments:

Neal Martin, www.erobertparker.com, May 2009 - Score 93

There is a nice limpidity on this Croft 2007. It is not the power that strikes you but the purity with black cherries, liquorices, violets and a hint of iodine. Very tight and focused. The palate is full-bodied with chewy tannins on the entry, pure blackberry, raspberry, white pepper and Asian spice towards the finish. Very fine focus, very pure and harmonious. Sensuous finish but it just tapers away when I need more grip and assertiveness. Still, this is a lovely Croft.

James Suckling, *Wine Spectator*, May 2007 - Score: 89-92

Very pretty aromas of blackberry and dark chocolate, with hints of green leaf. Excellent nose. Medium- to full-bodied, with medium chewy tannins and a fresh finish. Medium sweet.



Sir John Croft, 1778-1862



Tasting note

Deep purple black with narrow magenta rim. The heady and powerfully aromatic nose displays a characteristic abundance of rich plump fruit and the exotic notes of eucalyptus and rock rose which are the hallmark of the Quinta da Roêda wines on which the blend is based. Juicy and luscious on the palate, with discreet and well fused tannins and a long generous finish.



CROFT
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Quinta da Roêda

Quinta da Roêda is accepted to be one of the finest of the Douro Valley estates, a vast sweep of terraced vineyard located on the north bank of the Douro just upstream from the village of Pinhão. The estate was acquired by Croft in 1889 and was extensively renovated by the firm, with replanting continuing throughout the first half of the 20th century. Since Croft's return to family ownership, with its incorporation into The Fladgate Partnership, the property has again been the source of major investment. This includes the building of traditional lagares (granite treading tanks) allowing the reintroduction of foot treading, still unsurpassed as a method of extraction for vintage port. The rich, scented wines of Roêda, with their plump fruity character, form the basis for the Croft vintage port blend and are the cornerstone of the Croft house style.



Notes on the 2007 viticultural year and harvest

The 2007 growing season was preceded by a wet winter that helped replenish water reserves after several hot, dry years. The humid conditions continued into spring and early summer with lower than average temperatures combined with periods of rain. Unlike the previous four years, there were no significant periods of intense heat during the summer months. This ensured that the leaf canopies were in an exceptionally healthy condition and able to benefit from the warm weather that preceded the harvest.

The first two weeks of September saw constant daily temperatures of between 35°C and 38°C. These warm and dry conditions brought the crop to perfect maturity, advancing the production of sugar and phenolics while retaining the excellent natural acidity resulting from the relatively cool summer. As a result the harvest produced perfectly balanced musts which have produced stylish and elegant wines, full of vitality, with a superb fresh concentrated fruit character.

Facing south across the Douro River, Quinta da Roêda benefits from full exposure to the sun. As a result picking on the property began relatively early, on the 19th September, some days before most estates in the neighbouring Pinhão Valley.

Although the Croft 2007 displays the excellent acid balance which characterises the wines of this vintage, it also shows an attractive ripeness as well as the exotic scents of eucalyptus and wild herbs which are a keynote of the Roêda wines.



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