



Fonseca 2007 Vintage Declaration

Fonseca is pleased to announce the declaration of the 2007 vintage.

Commenting on the declaration, Fonseca's Managing Director, Adrian Bridge, said: "The quality of the 2007 wines from the Fonseca estates has been impressive from the start. The year brought out the best in all the traditional grape varieties and as a result the wines are beautifully balanced and complete, with the wonderful quality of fruit that we expect to find in a Fonseca vintage port."

Winemaker David Guimaraens noted: "What distinguished 2007 were the relatively cool but sunny conditions in early summer, producing very even ripening, followed by some heat prior to the harvest to bring the crop to maturity. This has given the wines an excellent acid balance and a wonderfully fresh and vibrant fruitiness." He added: "The benefits of Fonseca's major investment in Quinta do Panascal which started three decades ago are apparent in the rich, dense and powerfully fruity wines that this property is now producing. They account for the volume and texture of the Fonseca 2007 vintage blend."

Quantity made: 9,300 cases

Established as a port company in 1822, Fonseca is noted for the stylistic consistency of its vintage ports which have been made by five generations of the same family since its foundation. Its vintage ports are noted for their expressive, luscious fruitiness, which develops great opulence and complexity with age, as well as a voluptuous roundness on the palate supported by velvety mouth-filling tannins.



The Fonseca reserve cellar

Press Comments

Neal Martin, www.erobertparker.com, May 2009 - Score 96

A limpid purple garnet core. The nose is quintessential Fonseca, like a riotous party reaching its crescendo in the glass. Macerated black cherries, eau-de-vie, damson, fig and a touch of Seville orange. Then what is fascinating is that the uproar dies down with aeration, becomes more focused...as if the host has asked everyone to quieten down. The palate is powerful and spicy on the entry, sweet ripe black berried fruits, a touch of spice, fig and apricot, lovely cohesion and weight building towards a deeply joyous finish that lacquers the mouth in port-like reverie. Perhaps more approachable than the 2000 or the 2003 at this stage, this is a marvellous Fonseca.



James Suckling, Wine Spectator, May 2009 - Score: 92-95

Cooked raspberry, with hints of lemon peel and leaf. Full-bodied and medium sweet, with a beautiful density and a sweet fruity and tannic aftertaste. Balanced yet muscular. A little disappointing, but clearly outstanding.

Tasting note

Impenetrable inky black colour with purple highlights. As would be expected of Fonseca, the nose is dominated by a massively potent and concentrated fruitiness, packed with dense blackcurrant and blackberry aromas. Notes of coffee and exotic wood and hints of wild herbs and mint. The palate is rich and luscious, with thick velvety and wonderfully well integrated tannins enveloped in succulent jammy fruit and rich dark chocolate flavours.





Quinta do Panascal



Quinta do Cruzeiro

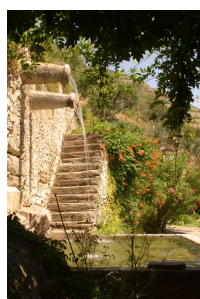


Quinta do Santo António

Quinta do Panascal, located on the steep right bank of the Távora River, is one of the most highly reputed vineyards in the Douro Valley. In the words of a local saying, 'From Roncão and Panascal come the finest wines of Portugal'. A supplier of grapes to Fonseca for many decades, the property was finally acquired by the company in 1978. Since its acquisition the estate has been the object of major investment intended, not only to bring new life to the vineyard, but to ensure that the estate produces wines completely consistent with the Fonseca house style. As a result the property now produces outstanding wines which today form the backbone of the Fonseca vintage port blend. These are recognized for their rich, voluptuous fruitiness and above all for their mouth filling density and velvety texture. Quinta do Panascal was one of the first vineyards in the Douro Valley to practise organic viticulture.

Quinta do Cruzeiro has the longest association with Fonseca of all the company's properties and has been supplying the firm since the 1870's. Cruzeiro has contributed to the Fonseca vintage port blend since 1912 and remains a key component today. The property is an ancient one and is recorded as having been awarded *feitoria* status (the highest vineyard classification of the time) in 1761. It occupies a warm west facing position on the lowest slopes of the valley on the left bank of the Pinhão River. The vineyard underwent extensive renovation in the 1970's - including the building of the first modern terraces - but still contains a large number of very old vines. The wines of Cruzeiro are noted for their fine, focused fruit and for their firm tannic grip which gives structure and vigour to the Fonseca vintage port blend.

Quinta do Santo António is located on a steep hillside facing southwards down the Pinhão Valley. The estate shares Quinta do Cruzeiro's long association with Fonseca and achieved its *feitoria* status in the same year. Its wines have also contributed regularly to the Fonseca vintage port blend since early in the last century. However the estate is smaller in area and has recently undergone extensive renovation. As a result, Santo António is now a model estate, incorporating the latest techniques of vineyard landscaping and trellising. The estate is managed according to organic viticultural principles with the benefit of experience gained by Fonseca at Quinta do Panascal.



Notes on the 2007 viticultural year and harvest

After four hot and dry years, the wet winter preceding the 2007 harvest brought a welcome replenishment of the water reserves in the Douro Valley. The rainy conditions persisted well into spring. Early summer was relatively cool, producing a slow but very even and balanced ripening of the crop. The occasional rain shower meant that some vigilance against mildew was necessary and in the event none of the Fonseca properties was affected. At the end of August the vines were still displaying perfectly healthy, green leaf canopies and this allowed them to derive the full benefit from the warm weather in early September, when maximum daily temperatures remained consistently above 30°C on the Fonseca estates for around two weeks.

At Quinta do Panascal in the Távora Valley the harvest started on 24th September and at Quinta do Cruzeiro in the Pinhão Valley the following day. Picking conditions were excellent, with unbroken warm and dry conditions until the harvest was interrupted by a day of heavy rain on 2nd October. By this time, however, the wines from the Fonseca estates were under cover.

The even ripening conditions, with no intense heat until shortly before the harvest, ensured that all grape varieties performed well. They also provided an excellent natural acidity and a wonderfully fresh and elegant fruit quality that was apparent from very early in the wines' development.