



PURVEYOR TO HM THE QUEEN OF DENMARK'S HOUSEHOLD

WARRE'S

FOUNDED IN 1670 PORTUGAL

PORT



2007 VINTAGE PORT DECLARATION

THE 2006/2007 VITICULTURAL YEAR

In October and November 2006 it rained very heavily indeed in the Douro. In November we had a landslide in a new block of Touriga Franca at our Quinta da Cavadinha and a substantial old olive tree as well as a few dozen young vines with a couple of tons of earth ended up several meters into the next block down. At the time this was a nuisance and it was difficult and expensive to reconstruct. But looking back the 176 mm that fell in those two months contributed in no small way to the excellence of the wines that we made some 10 months later.

The winter rain is vital to sustain the vines through the Douro summer which can be extreme. The early months of 2007 were drier than normal and would have compromised the wines if it had not been for the earlier rain. These months were also warm and the vines reacted accordingly with budburst two weeks early at Cavadinha on March 15th. Flowering took place on the 18th May and fruit set on the 22nd, both taking place during cool and damp weather, so reducing yields somewhat.



QUINTA DA CAVADINHA VINEYARD

Then came the complications as in other areas of Europe; June was damp, with 68 mm of rain, the norm being 24 mm. July was no wetter than usual but it was cooler than usual, so the fungal risk continued and veraison came quite late. Our viticultural team had to work very hard through June and July to keep the grapes safe and in good condition. Leaf growth was vigorous, so we had to remove many leaves to allow for better aeration and prevent fungal infection. These were very challenging weeks.



QUINTA DO RETIRO ANTIGO OLD VINEYARD

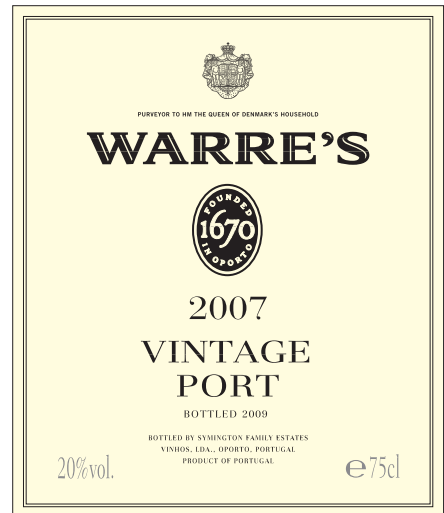
August was again cooler than usual, by an average of 0.5° C over the month, but only 20mm of rain fell compared to the mean of 31mm. This was excellent as the fruit ripened slowly with very balanced conditions and without the extreme heat that can sometimes assault the Douro.

In mid August the intensive maturation studies started and our team wrote;

Early indications are of very good quality fruit, and in particular of well balanced grapes. The sugar / acid relationship is looking very promising, and it seems as though the phenolic ripeness of the berry is keeping up with the Baumé. Importantly, there are virtually no signs of dehydration anywhere.

September and October can only be described as brilliant, a thunderstorm brought rain on the 16th September, but good weather followed. Again at the end of the month a few more showers came but on the 2nd October the good weather returned and all the grapes were picked in excellent conditions.

2007 was a year to start picking late and to take advantage of the long maturation with good acidity and phenolic ripeness.



THE VINEYARDS

2007 is the first Warre Vintage Port to be made totally from our own vineyards. For nearly 100 years a key part of the Warre Vintage Port came from Quinta do Retiro Antigo. The wine from the estate was made by us for most of the 20th century but the vineyard belonged to the Serodio family. In 2006 we bought the Quinta. In the same year we also bought Quinta da Telhada in the Douro superior.

We have therefore selected the very best wines from these three outstanding estates for the Warre 2007 Vintage Port to make what we consider to be one of the finest Warre Vintage Ports ever made.

Quinta da Telhada consists of 32 hectares of a 25 year old vineyard of which 47% is Touriga Nacional and 32% Touriga Franca. The Quinta borders the river Douro well east of Tua not far from Pocinho and the Spanish border. The estate was picked from the 11th to 29th September and delivered 1.12 kgs per vine. We made a very fine and intensely dark and concentrated wine of outstanding quality with

the superb aromas and elegance of the Nacional showing its very best.

Quinta do Retiro Antigo is quite simply one of the most beautiful and significant Quintas in the Douro and we are immensely proud to now own it. The early 19th century terraces are a historic landmark and they sustain an ancient vineyard where the average age of the vines is over 50 years (78% of the total vineyard). In 2007 the grapes from the 25 hectare vineyard produced only 0.90kgs per vine. They were picked from the 17th September, ending on the 8th October and were all fermented in lagares at Cavadinha. The intense black colour of the wines, combined with aromas of violets and mint are characteristic of this great vineyard.

Quinta da Cavadinha consists of a 30 hectare vineyard of which old vines make up 30% of the total and Touriga Nacional a further 27%. Touriga Franca contributes 19%. This vineyard is located in the Pinhão Valley and therefore has a cooler average climate, greatly contributing to the fine acidity and elegance which characterize all Warre Ports. We only started picking here on the 24th September and ended on the 6th October. The grapes were all fermented in the estates own small winery. Yields were low, with just 1.04 kgs per vine, but the wines are beautifully fresh and wonderfully balanced.

All of the Warre 2007 Vintage Port was made in lagares and just 3,000 cases (49 pipes) will be released for sale in 2009. This is less than 10% of the combined total production of the three Warre estates: Cavadinha, Retiro Antigo and Telhada in 2007.



QUINTA DA CAVADINHA



QUINTA DO RETIRO ANTIGO

(Peter Symington)

(Paul Symington)