

NEW RELEASE

CROFT 2011 VINTAGE



BACKGROUND INFORMATION

A near perfect viticultural year in the Douro Valley culminated in an outstanding 2011 harvest and the production of wines of exceptional quality. As a result, on 23rd April 2013, Croft announced its decision to declare the 2011 vintage and release a classic Croft Vintage Port. Comments on the wine and on the viticultural year are as follows:

Adrian Bridge, Managing Director:

“The 2011 harvest in the Douro Valley followed a near-perfect ripening season which produced wonderfully balanced, classic Ports. The quality was apparent from the outset and has been confirmed by the development of the wines since harvest time. The Croft 2011 Vintage Port has the richness and aromatic complexity which are the hallmarks of the house style but also impressive structure and depth of flavor. This is one of the most muscular and powerful of recent Croft Vintages.”

David Guimaraens, Wine Maker:

“The old historic vineyard plots at Quinta da Roêda performed particularly well in 2011 and this has given the Croft Vintage Port an additional layer of density and depth of flavor. The quality of the tannins is also outstanding, silky and well-integrated but with a powerful grip on the finish.”

TASTING NOTE

Deep purple black color. The complex seductive nose has the archetypal Croft opulence but displays impressive depth, background and reserves of aroma. A rich, powerful fruitiness provides the backdrop for heady scents of blossom and rock rose. Luscious ripe berry fruit flavor surges though the palate. The wine's velvety texture is underpinned by taut, muscular, perfectly integrated tannins which provide stamina with an attractive firmness and vigor to the finish. More virile and structured than some recent Vintages from this classic house, the 2011 nevertheless displays all the rich ripe fruitiness and exotic scented character associated with the Croft house style.

NOTES ON THE 2011 VITICULTURAL YEAR AND HARVEST

The winter preceding the 2011 harvest was cold and wet. The weather station at Croft's Quinta da Roêda registered 496 mm of rainfall between from 1st November and 31st March compared to a 30-year average of 358 mm. The rain proved very beneficial, replenishing depleted ground water reserves and allowing a balanced ripening of the grapes during the hot dry summer which followed. Budburst occurred at the normal time towards the end of the third week of March and wet and relatively warm conditions in April encouraged vigorous growth. From early May conditions turned generally dry and remained so for most of the summer. Only 12 mm of rain fell at Roêda in the months of May, June and July compared to a 30-year average of 105 mm. In spite of the arid conditions the vines were able to draw water from the ground reserves providing ideal conditions for balanced ripening of the grapes. The hot dry weather in August was broken at the ideal moment by two spells of rainfall, on 21st August and 1st September, which rounded off the ripening season and produced a balanced and evenly mature crop.

Picking began at Quinta da Roêda on 10th September in excellent harvesting conditions. Fermentation times were long, allowing for complete and even extraction, and the musts in the quinta's lagares showed exceptionally intense color and aroma.



LABEL



BOTTLE SIZES

	375ML
	750ML
	1.5L
	3L
	6L

CASES PRODUCED

5,000



CROFT

One of the original founding port houses, Croft traces its origins to 1588 when the company was established in England by Henry Thomson, a member of the Merchants Company of York. The Croft family, which joined the partnership in 1736 and gave the firm its present name, served the port trade with great distinction. A book recently published by the firm reveals much new research into the company's long and fascinating history. 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, and from such legendary wines as the Croft 1945, recognized as one of the finest of that landmark year. In September 2001, Croft became part of The Fladgate Partnership, the family group which also includes the famous Taylor and Fonseca port houses.

QUINTA DA ROÊDA

Quinta da Roêda forms a vast sweep of terraced vineyard located on the north bank of the Douro just upstream from the village of Pinhão. The estate has long been regarded as one of the finest of the Douro Valley estates. The 19th century poet Vega Cabral wrote, 'If the Douro may be called the golden ring of Portugal, then Quinta da Roêda is the diamond set in that ring.' 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 character of Croft Vintage Ports is one of the most individual of all. Scented, exotic and crammed with luscious opulent fruit flavor, they develop great richness and complexity with age. Quinta da Roêda is at the heart of this distinctive house style. Its wines always form the base for the Croft Vintage Port blend and, in the case of the 2011, all the components of the blend in fact come from the property, including wines from the estate's extensive terraces of old vines.

Before dams tamed the Douro in the last decades of the 20th century, it flowed over a series of treacherous, fast running rapids. One of these was located on the curve of the river in front of Quinta da Roêda and the sound of the water rushing over the boulder-strewn riverbed could be heard throughout the vineyard. The name Roêda is said to be derived from the word that described that sound, 'arrueda'.



QUINTA LOCATION

