



**Wine:** *Churchill 1997 Vintage Port*  
**Country:** *Portugal*  
**Region:** *Douro - sub-region of Cima Corgo.*  
**Producer:** *Churchill*  
**Vintage:** *1997*  
**Colour:** *Red*  
**Grape Variety:** *Touriga Nacional - Tinta Roriz - Tinto Cão - Tinta Barroca, Touriga Franca - Tinta Francisca.*  
**Status:** *Still*  
*Sustainable environmental management*  
**Dry/Sweet** *6 (1 is dry, 7 is very sweet)*  
*abv: 20.0% - bottle size: 70cl*

**Bin No:**  
**72226**



### Tasting Note

*Churchill's 1997 is a Vintage Port Wine in the classic style; not as ripe as the 1994 but with a concentration of fresher "greener" fruit. It has what we call in the trade a "steel girder"; i.e. a good tannin structure which binds and balances the fruit and ensures good ageing potential.*

### Winery information

*Churchill's was founded by John Graham in 1981, as the first British Port Wine company to be established in 50 years. His desire was to set up a company to produce his own, individual style of wine. It was his wife, Caroline Churchill, who provided the company with its name. In an industry where others are hundreds of years old, we were new challengers to the market. We worked hard to create the best port possible, as an independent and passionate new boutique, creating their own special wines as they thought they should be made.*

*In 1999 Quinta da Gricha a 50 hectare Grade "A" Vineyard estate situated on the south bank of the River Douro, in the prestigious Cima Corgo sub-region was purchased. All of Churchill's ports are produced here, in traditional granite "lagares" or treading tanks was built in 1852.*

### Vinification

*Old vineyards from the sub-region of Cima Corgo in the Douro region, combining the more mature power of Água Alta with the elegant aromatically "green tea" styles of Manuela and Fojo.*

*A field blend of old vineyards (av. Age 40-50 years old) including many grape varieties such as Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca e Tinto Cão.*

*Approachable at 15-20 years old from 2012-2017 with peak drinking at 30-40 years of age from 2027-2037.*

*Vintage Port should be stored lying down under cellar conditions (12-14°C).*

*Stand the bottle upright for a few hours before decanting. It is best decanted at least two hours before being served.*

### Food Recommendation

*Serve at a temperature between 16 - 18° C*

*Vintage Port is delicious on its own after lunch or dinner; also excellent with chocolate desserts or rich cheeses such as Stilton and Camembert.*

*Save the natural sediment or crust for seasoning meats and adding to sauces*

