



Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Guided by Robert Cockburn's conviction that "the quality of the wine - that is the first thing to be looked to", Cockburn's was also influenced by the personalities of the great individuals and families who over the centuries joined its ranks. When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although Cockburn's Vintage Ports had once demanded the highest price of all Ports, one hundred years later their reputation had slipped. Following the Symington's acquisition of Cockburn's in 2010, and the company's return to family ownership, 48 years of corporate decision making was revised, and the focus was returned to one thing: the quality of the wine.

FINE RUBY PORT



THE WINE

Cockburn's Fine Ruby is a blend of young, vibrant wines from different harvests aged for an average of two to three years in oak vats before being blended and bottled ready to enjoy. Full-bodied, with ripe red-fruit flavours and balanced with a fine structure.

WINEMAKER

Charles Symington

TASTING NOTE

A lively light ruby colour. On the nose Cockburn's Fine Ruby shows fresh and appealing red fruit aromas such as red cherry and raspberry. On the palate it's well balanced, with soft fruity flavours that lead to a long elegant finish.

STORAGE · SERVING · FOOD PAIRING

Cockburn's Fine Ruby is the perfect accompaniment to cheese and rich chocolate desserts but is also wonderful enjoyed on its own or as part of a long drink.

It does not need to be decanted and should be consumed within four weeks of opening. Serve slightly chilled in hot weather.

WINE SPECIFICATION

Alcohol by Volume: 19% vol (20°C)
Total Acidity: 4.1 g/l tartaric acid
Baumé: 3.4
Allergy advice: Contains sulphites