

## COCKBURN'S FINE TAWNY PORT

### COCKBURN'S

Cockburn's was founded in 1815 by the Scottish brothers Robert and John Cockburn. Originally wine merchants in Leith, Scotland, their Port house was founded with the objective of securing a supply of excellent wine at its source which would give them an advantage over the influx of poor quality, cheap Port which was so common in Britain at the time. In the words of Robert Cockburn himself, **"the quality of the wine – that is the first thing to be looked to"**.

Guided by this conviction, Cockburn's was also influenced by the personalities of the great individuals and families who throughout its history joined its ranks. The Smithes, Teages, and Cobbs, to name only the most influential, would follow the vision of Robert Cockburn and develop the company into one of the greatest names in Port.

When purchased in 1962 by a multinational corporation, the quality of the wine began to wane, and although in the early 20<sup>th</sup> century Cockburn's Vintage Ports demanded the highest price of all Ports, one hundred years later their reputation had fallen significantly.

Following the Symington family's acquisition of Cockburn's in 2010, and the company's return to family ownership, forty-eight years of corporate decision making was revised, and the company focus was shifted back to one thing: the quality of the wine.

### COCKBURN'S FINE TAWNY

Tawny Ports are a blend of young wines from various harvests, are kept for an average of two to three years in casks. They are lighter in colour than Ruby Ports and combine the fruitiness of young wines and the nuttiness derived from the maturation in seasoned oak casks. Cockburn's Fine Tawny is an elegant Port with mellow and spicy flavours. Perfect served chilled at the end of a dinner or simply to enjoy with good friends on relaxed occasions.

#### Tasting Notes

Cockburn's Fine Tawny Port has a bright reddish tawny colour. On the nose light and crisp young fruit aromas are balanced with a nutty toffee mellowness achieved through maturation in oak casks. On the palate elegant and well balanced, with a smooth and subtle long finish.

#### Wine Specifications

Alcohol by Volume: 19% vol (20°C)  
Total Acidity: 4.0 g/l tartaric acid  
Baumé: 3.2

