

Niepoort

Niepoort 'Horizon Wines Visit

October . 2006

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Niepoort's mission is to preserve the niche player position and continue creating great wines bringing together secular tradition and innovation.

Niepoort 'About Niepoort

Niepoort is spread out at several locations. The headquarters, in the center of Porto, centralises administration, logistics and communication. This is where Dirk Niepoort brings home ground-breaking ideas and plans, when returning from the many tastings and business trips. Elisabete Oliveira, in the company since 1973, worked with 3 Niepoort generations, (Edu, Rolf and Dirk), and handles together with Nininha and Filipe the day to day work. October 2005 marks major changes as José Teles joins the Niepoort team as General Manager and Verena Niepoort enters as executive partner.

Cellars in Vila Nova de Gaia

The Niepoort Cellars are located in Rua Serpa Pinto, Vila Nova Gaia. Surrounded by different other port wine cellars, this is the magical space where the old Niepoort wines age in old casks, bottles or demijons... José Nogueira joined his father also named José Nogueira at the age of 14. The members of Nogueira family have been Niepoort master-blenders and good companions of Niepoort family since the foundation of the Company in 1842. Nicholas Delaforce joined the team in 2003 helping in the Wine Cellars and also coordinating the harvest and vinification of port wines in the Douro (Vale Mendiz). His background, Delaforce is a traditional English port wine family and his experience in the port wine trade since 1992 were important to invest in a dedicated vinification

center for port wine.

About 15 people are employed in these cellars for the ageing, bottling, labelling and packaging of the Niepoort wines.

Quinta de Nápoles

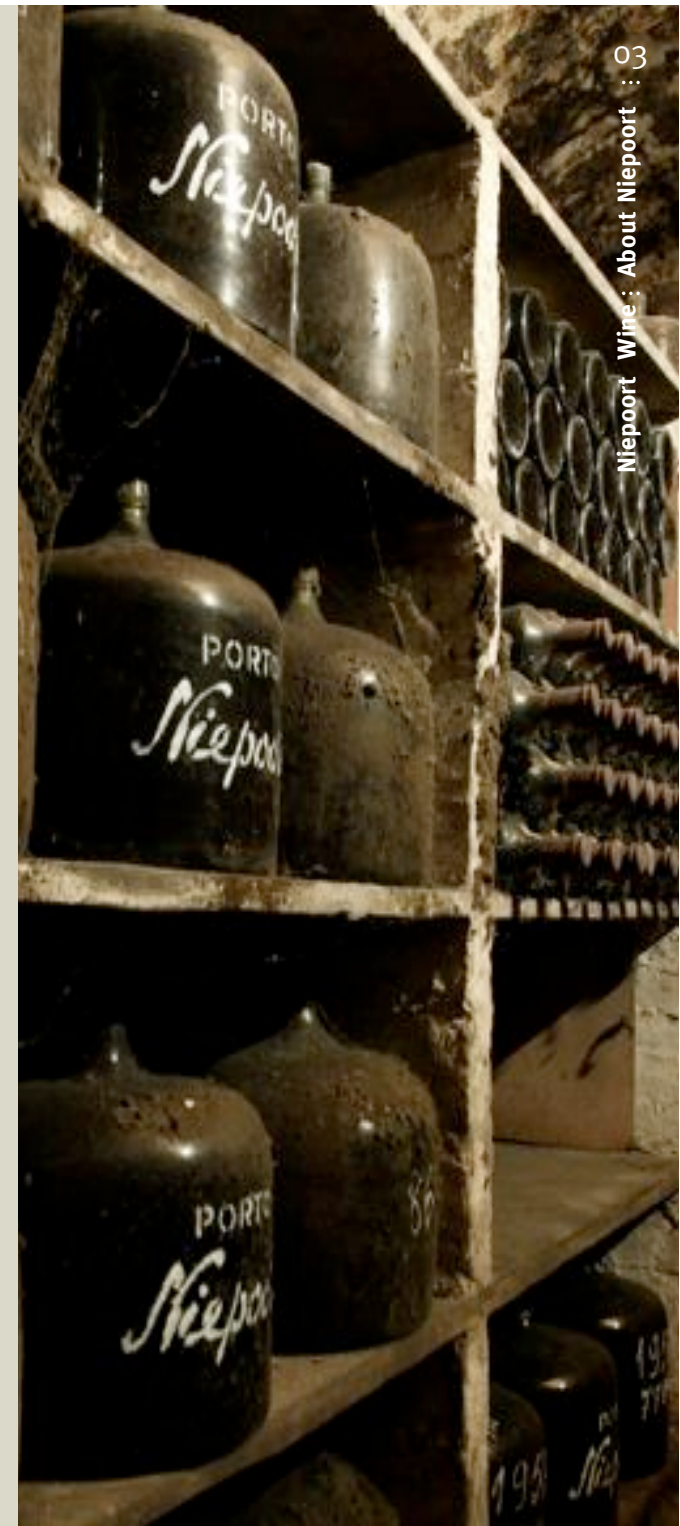
Quinta de Nápoles was purchased by Niepoort in 1987. The Quinta includes nearly 30 ha of vineyard. The vines are at an altitude of 180-250m and the age varies between 18 and more than 70 years. Located at the left margin of the Têdo river, this is where Niepoort makes their red, white and rosé wines. Since 87 Maria José and Sr. Manuel live at the Quinta. Maria José is the cook for the many occasional visitors and for the team. Wines and vineyards of Niepoort and all Douro operations is in charge of Luís Seabra, with the help of Maria Gil in Laboratory, António Fonseca in the Winery and Gabriela Santos in the office.

Quinta do Carril

Quinta de Carril, next to Quinta de Nápoles, adds another 9 ha of vineyards and was purchased by Niepoort in 1988. These old vineyards are the source for Batuta...

Adega Vale Mendiz

The former museum in Vale Mendiz was purchased by Niepoort in 2003 and converted to a vinification center for the Niepoort port wines.





Niepoort 'Dry White

A rare style of dry white port, made with lengthy skin maceration and wood ageing. Best served chilled as an aperitif or as a long drink with tonic water, ice and a twist of lemon. "Dirk also makes the best dry white port going, with atypical elegance and freshness" tasting note from philip williamson & david moore in «wine behind the label» 2005 edition.

Tasting Notes

Golden / brown in colour with a delightful aroma of nuts and almonds which comes through on the palate with a fresh concentrated spirity finish, from extended ageing in small old oak barrels.

Vinification

The white grapes undergo long skin maceration, occasionally with foot treading in lagares, with fermentation carrying on to near dryness, before the addition of pure grape brandy. Ageing is carried in small old oak casks in our cellars in gaia for at least 3.5 Years before bottling.

Technical Information

Product . Niepoort Dry White
Produced . Niepoort (Vinhos) S.A.
Region . Douro
Year .
Soil Type . Schist
Vines . Covelinhas and Pombal
Average Vine Age . Over 30 years
Grape Varieties .Côdega ,Rabigato, Viosinho, Arinto and Gouveio

Vines per Ha . 4000 - 6000
Harvest Period .
Way of Harvest . Hand picked
Fermentation . Lagares/Open Fermenter
Ageing . Small old oak casks

Residual Sugar . 43,4 g/ L
Alcool . 20 % vol
Baumé . 0,0
PH . 3,52
Total Acidity . 3,99 g/ L Tartaric Acid





Niepoort 'Junior Tinto e Senior Tawny

Niepoort announced in August 2005 the pair Junior Tinto e Senior Tawny, considered by Dirk Niepoort a starting point into port vines.

... Tasting Notes

The Junior Tinto undergoes an early filling, and spends the rest of its time in the bottle, where it is protected against outside influences. Through this, its youthfulness, dark colour, freshness and dark fruit aromas and flavours are optimally maintained.

With its concentrated tannins, this is a full-bodied wine.

Fine aroma of intense dark plums and blackberries with a hint of chocolate. Exhibits good freshness with well integrated dark fruits on the palate.

The Senior Tawny however, spends most of its time ageing in barrels. Through the pores of the wood, it's contact with air is soft and light, which results in a slow oxidation process over the years. This is an elegant port with a subtle expression - a light colour and a range of flavours and aromas that are based on red fruit tones.

Brick red tawny appearance. A velvety mouth feel with a fine blend of old wines giving richness balanced with younger wines giving freshness and complexity.

The Junior Tinto goes well with cheese (ripe and soft, hard as well as blue), and fits wonderfully with every kind of chocolate. it even makes a superb match with - no kidding - pepper steak.

The Senior Tawny can reveal itself ideally with a range of mothwatering delights, including dried fruits, apple cake, creme caramel and paté.

Technical Information

Product . Junior Tinto
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Soil type . Schist
Vineyards . Vale do Pinhão and Ferrão
Average Vine Age . +30 years
Grape Varieties . Field Blend of Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão and others
Vines per Ha . 4000 - 6000
Harvest Method . Hand picked
Harvest Period . September / October
Fermentation . Lagares/Foot Trading
Ageing . 3 years in large old oak
Residual Sugar . 102.0 g/ L
Alcohol . 20% vol
Baumé . 3.4
Ph . 3.72
Total Acidity . 3.73 g/L Tartaric Acid

Product . Senior Tawny
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Soil Type . Schist
Vineyards . Vale do Pinhão e Ferrão
Average Vine Age . + 30 years
Grape Varieties . Field Blend of Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão and others
Vines per Ha . 4000 a 6000
Harvest Period . September / October
Fermentation . Lagares/Foot Trading
Ageing . 6 Years in small old oak
Residual Sugar . 101.2g/ L
Alcohol . 20 % vol
Baumé . 3.4
Ph . 3.58
Total Acidity . 3.93 g/L Tartaric Acid





Niepoort 'Late Bottled Vintage 2001

This is perhaps the most significant Premium Port of our range. Winemaker Dirk van der Niepoort calls this the "Little Brother" of our Vintage Port, as the origins of the grapes and vinification methods are identical. Taken from Ports made in the 2001 harvest, this Late Bottled Vintage however has extended cask maturation making it drinkable at a younger age, yet retaining the essence of its superior "sibling".

Tasting Notes

Deep red colour with a very vivacious, lively aroma of fresh dark plums, cherries and a hint of chocolate along with a silky aroma giving the wine great finesse. Fabulous extract on the palate with a tight grainy texture intertwined with fresh dark fruits and a mellow spirty finish.

The wine can be enjoyed now, and will become more complex with further cellaring until 2020.

To fully benefit from its qualities we recommend it be decanted before serving.

Serve with soft cheeses, mild blue cheese, dark chocolate desserts or a pepper steak!

Vinification

Although initially rather overshadowed by 2000; with time some fabulous parcels of wine which were put aside following the harvest have developed into very elegant and appealing wines from which the 2001 LBV was made. The grapes were trodden in lagares and later the port was matured in large wooden vats and also in old casks at our lodges in Gaia.

Technical Information

Product . Late Bottled Vintage 2001

Produced . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2001

Soil Type . Schist

Vines . Vinha da Pisca, Vale do Pinhão e Ferrão

Average Vine Age . Over 70 years

Cast Varieties . Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão and Tinta Roriz and others

Vines per Ha . 4000 - 6000

Harvest Period . September | October

Way of Harvest . Hand picked

Fermentation . Lagares | Foot Treading

Bottled . 2006

Ageing . Large old vats and small old oak cask

Residual Sugar . 100,2 g/ L

Alcool . 20 % vol

Baumé . 3,5

PH . 3,55

Total Acidity . 4,55 g/L Tartaric Acid

Bottled . 2004 and 2005

Production . 65,000 litres





Niepoort 'Colheita 1994

Colheita Ports are Tawny Ports from a single vintage, aged in wood for at least seven years before being bottled. The Colheita Port is wonderful on its own at the end of a meal or on a cold winter afternoon in front of an open fireplace.

The 1990's were an exceptional decade for vintage Ports, with 1991, 1992, 1994 and 1997 all producing outstanding wines.

Tasting Notes

Red in appearance with good depth of colour, retaining the freshness of a great 1994, with the aroma and palate well integrated with a light rancio character from ageing in small wooden casks. Very balanced with notes of dried fruits along with a spirity finish.

Vinification

Following a very rainy Winter, the 1994 agricultural year was practically perfect; producing a small crop of ripe concentrated grapes. The juice to skin ratio was balanced giving well structured wines with very good colour and aroma in the fermenting musts.

Technical Information

Product . Niepoort Colheita 1994

Produced . Niepoort (Vinhos) S.A.

Region . Douro

Year . 1994

Soil Type . Schist

Vines . Vale do Pinhão e Ferrão

Average Vine Age . Over 60 years

Cast Varieties . Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

Vines per Ha . 4000 - 6000

Harvest Period . September/October

Way of Harvest . Hand picked

Fermentation . Lagares/Foot Treading

Ageing . Small old oak casks

Residual Sugar . 102.3 g/ L

Alcool . 20 % vol

Baumé . 3,8

PH . 3,60

Total Acidity . 4,60 g/L Tartaric Acid

Bottled . 2005





Niepoort Colheita 1995

Colheita Ports are Tawny Ports from a single vintage, aged in wood for at least seven years before being bottled. The Colheita Port is wonderful on its own at the end of a meal or on a cold winter afternoon in front of an open fireplace.

Tasting Notes

Brick red colour with some orange/brown hues and solid depth of colour. Delightful vinous aroma well integrated with aroma of dried fruits. On the palate, shows great freshness along with subdued dried apricots and figs, leading to a lengthy spirity finish.

Vinification

Following on from the exceptional wines made in 1994, 1995, in its early stages was slightly overshadowed; however wines with great character, fruit and concentration were made following a warm Summer and exceptionally hot August. In the Spring of 1996 a few parcels of wine which make up the blend of 1995 Colheita were transported to our cool cellars in Vila Nova de Gaia and aged in small old oak casks under the watchful eye of Niepoort Master Blender José Nogueira.

Technical Information

Product . Colheita 1995
Produced . Niepoort (Vinhos) S.A.
Region . Douro
Year . 1995
Soil Type . Schist
Vines . Vale do Pinhão e Ferrão
Average Vine Age . Over 60 years
Cast Varieties . Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Toriz and others

Vines per Ha . 4000 - 6000
Harvest Period . September/October
Way of Harvest . Hand picked
Fermentation . Lagares/Foot Treading
Bottled . 2006
Ageing . Small old oak casks

Alcool . 20 % vol
Baumé . 3,4
Residual Sugar . 101,9 g/ L
PH . 3,87
Total Acidity . 3,75 g/ L Tartaric Acid





Niepoort '10 Years Old Tawny

Tawnies with an age indication such as "10 years" are blended from different wines averaging 10 years. The prolonged ageing in small wooden casks confers the characteristic Tawny colour. The principle features of an aged tawny are the complexity of aromas, the freshness and a persistent bouquet and refinement. After dinner, 10 years old tawny is a good match with cheeses and especially chocolate based desserts. it can also be drunk as an aperitif, served at room temperature or lightly chilled. In 2003, Wine Spectator distinguished Niepoort 10 years old tawny with an outstanding classification of 95 (out of 100 points).

Tasting Notes

Tawny in colour, with aromas of dried apricots and crystallized tangerine peel well integrated with a nutty character. "The palate reveals dried fruits with a fiery spicity finish. With a great structure and a long finish. This offers amazing aromas of orange and lemon peel, with hints of toffee, caramel and honey. Full-bodied and luscious, with lots of sweet fruit and a long subtle finish that goes on and on. This is really the benchmark for 10-year-old tawnies." Tasting notes from James Suckling in June-2003.

Vinification

The tawnies are aged in small old oak casks, (550 l), in the cellars at Vila Nova de Gaia, over many years. The balanced marriage of the different characteristics and diverse ages is the art of the Niepoort master blender José Nogueira.

Technical Information

- Product** . 10 Years Old Tawny
- Produced** . Niepoort (Vinhos) S.A.
- Region** . Douro
- Year** .
- Soil Type** . Schist
- Vines** . Vinha da Pisca, Vale do Pinhão e Ferrão
- Average Vine Age** . Over 60 years
- Cast Varieties** . Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Toriz and others

- Vines per Ha** . 4000 - 6000
- Harvest Period** .
- Way of Harvest** . Hand picked
- Fermentation** . Lagares/Foot Treading
- Ageing** . Small old oak casks

- Residual Sugar** . 106.3 g/ L
- Alcool** . 20 % vol
- Baumé** . 3,6
- PH** . 3,65
- Total Acidity** . 3,8 g/L Tartaric Acid





Niepoort '20 Years Old Tawny

Tawnies with an age indication such as "20 years" are blended from different wines averaging 20 years. The prolonged ageing in small wooden casks confers the characteristic Tawny colour. The principle features of an aged tawny are the complexity of aromas, the freshness and a persistent bouquet and refinement. After dinner, 20 years old tawny is a good match with cheeses and especially chocolate based desserts. it can also be drunk as an aperitif, serve at room temperature or lightly chilled.

Tasting Notes

Brick red / brown appearance interspersed with Orange hues with good depth of colour. Fabulous aromas of crystalized fruit and dried apricots which come through on the palate along with a smooth well integrated nutty alcoholic character on the finish.

Vinification

The tawnies are aged in small old oak casks (550 l) in the cellars at Vila Nova de Gaia, over many years. The balanced marriage of the different characteristics and diverse ages is the art of the Niepoort master blender José Nogueira.

Technical Information

Product . 20 Years Old Tawny
Produced . Niepoort (Vinhos) S.A.
Region . Douro
Year .
Soil Type . Schist
Vines . Vinha da Pisca, Vale do Pinhão e Ferrão
Average Vine Age . Over 60 years
Cast Varieties . Touríga Nacional, Touríga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz

Vines per Ha . 4000 - 6000
Harvest Period .
Way of Harvest . Hand picked
Fermentation . Lagares/Foot Treading
Ageing . Small old oak casks

Residual Sugar . 110 g/ L
Alcohol . 20 % vol
Baumé . 3,9
PH . 3,64
Total Acidity . 4,35 g/L Tartaric Acid





Niepoort 'Redoma Reserva 2005

The vineyards for the Redoma White are all at an altitude of between 400 and 800 meters, this provides the necessary cooler growing conditions (particularly at night) and longer ripening times. All of these vineyards have vines which are over 60 years old and three of them have vines which are over 100 years old.

The main grape variety is rabigato, though there is a high portion of Codega and while some other varieties are used there is no malvazia fina.

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Tasting Notes

Redoma White is barrel fermented and aged using 90% new French oak. In order to preserve the acidity and tautness, the wine does not undergo any malolactic fermentation. The aim is to produce a balanced wine with freshness and elegance and The wine's natural acidity is the key element to achieve this.

The nose is big, toasty, nutty and concentrated, in a extremely Burgundian style (this wine would be a great ringer for a 1er Cru white Burgundy in a blind tasting).

The palate has a lovely smooth, full texture, with a raft of white fruit flavours and mineral overtones. There is good crisp acidity and lots of finesse, with a long, beautifully delineated finish.

Vinification

2004 was a hot year in the Douro but rain in august ensured that good grapes were produced, which gave a concentrated must with high sugar and high acidity. A very meticulous selection was undertaken before pressing, where not only were the rotten grapes removed but also all the overripe grapes. the must was left to settle and was then transferred to small oak casks for a low temperature fermentation. The wine then remained in the casks on its lees for 8 months until bottling. The Reservea comprises specially selected casks, containing the most concentrated, fresh and complex wine.

Technical Information

Product . Redoma Branco Reserva 2004
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2004
Soil Type . Schist
Vineyards . Sveral vineyards
Average Vine Age . Over 60 years
Grape Varieties . Rabigato, Codega, Donzelinho, Viosinho, Arinto

Vines per Ha . 5500
Pruning Method . Guyot and Royat
Alt. from Sea level . 400-700 m
Harvest Period . 3rd week of September
Harvest Method . Hand picked
Malolactic .
Fermentation . French Oak Casks
Bottled . May 2005
Ageing . 8 month in French Oak Casks

Dry Extract . 24.0 g/dm³
Alcohol . 13.6 % vol
Total Acidity . 5.8 g/dm³ Ác. Tartaric
Volatile Acidity . 0.60 g/dm³ Ac. Ascetic
Ph . 3.19
Free SO₂ at Bottling . 30 g/dm³
Production . 5000 bottles + 150 Magnums





Niepoort 'Tiara Branco 2005

The second edition of Tiara is a further step in this new Niepoort creation. Tiara is fresh, fine and complex and the style is unusual for a Douro wine. The old vineyards give volume and complexity and the high altitude of the vineyards (over 600 meters) provide a refreshing acidity.; promising a long life in bottle.

Tasting Notes

Intense citric notes and fine, fresh aroma with mineral notes.

The palate is vivid, with good structure, intense aroma, volume and exceptional lightness. Freshness and elegance sustained by good acidity.

Long, persistent finish.

Vinification

The year 2005 was specially dry and hot. The light rain in the beginning of September balanced the maturation process in the vineyards. The vines planted at high altitude allow fresh and balanced must even in difficult years.

The grapes were picked up early in September and kindly pressed. The must was decanted at low temperature. The fermentation was very slow (more than 3 months long) and the fermentation was done without yeast inoculation. Ageing and fermentation was in stainless steel for 6 months, without malolactic fermentation.

Technical Information

Product . Tiara Branco

Producer . Niepoort (Vinhos) S.A.

Region . Douro

Year . 2005

Soil type . Schist

Vineyards . Different small vineyards

Average Vine Age . 40, 60 to 80 years

Grape Varieties . Codega, Rabigato, Donzelinho, Viosinho, Arinto and others

Vines per Ha . 4500

Pruning Method . Guyot and Royat

Alt. from Sea level . 650-800 M

Harvest Period . September

Harvest Method . Hand picked

Malolactic . None

Fermentation . Stainless steel

Ageing . 6 Month in stainless steel

Dry Extract . 19.1 g/dm³

Alcohol . 13% vol

Total Acidity . 3.15 g/dm³

Volatile Acidity . 0.39 g/dm³

Ph . 3,19

Free SO₂ at Bottling . 30 mg/dm³

Production . 10400 Bottles





Niepoort Redoma Rosé 2005

Niepoort launched the first Rosé in 1999, proving that serious and high-quality wines may also be coloured pink.

Contrary to the typical winemaking of Rosé, Redoma Rosé is fermented in new French oak casks after free run juice from traditional stone lagares. Complexity is obtained by a long skin contact. Old vineyards from Quinta de Nâpoles and other vines close to Pinhão are used for Redoma Rosé.

Tasting Notes

Intense and elegant nose with notes of fruits and spices and well integrated wood. Concentrated, but at the same time fresh and with a balanced acidity.

Vinification

The harvest was early to assure the freshness and natural acidity along with the complexity of the old vines.

The fermentation occurred in new French oak casks without ageing. Later the wine aged in stainless steel for seven month, the malolactic fermentation didn't occur to maintain the natural freshness of the wine.

The result is a contrasting wine: intense but smooth, concentrated but fresh and with a good acidity. A rosé with great complexity.

Technical Information

Product . Redoma Rosé 2005
Producer . Niepoort (Vinhos) S.A.
Region . Douro
Year . 2005
Soil Type . Schist
Vineyards . Quinta de Nâpoles e other small vineyards
Average Vine Age . 30 years and over 50 years
Grape Varieties . 30% Tinta Amarela, 20% Touriga Franca and 50% others

Vines per Ha . 3000 to 5000
Pruning Method . Guyot and Royat
Alt. from Sea level . 200-400 m
Harvest Period . September
Harvest Method . Hand picked
Malolactic . no
Fermentation . New French oak casks
Bottled . May 2006
Ageing . 7 Month in stainless steel

Dry Extract . 21.4 g/dm³
Alcohol . 13% vol
Total Acidity . 5.22 g/dm³
Volatile Acidity . 0.23 g/dm³
Ph . 3,54
Free SO₂ at Bottling . 32 mg/dm³
Production . 8700 Bottles



