

James Suckling's Top-Scoring 2007 Vintage Port Barrels

An alphabetical list of all wines tasted for this report is available at www.winespectator.com/073109. The score range in the reviews below indicates preliminary analysis of the unfinished wines; prices are not available.

WINE	SCORE
Taylor Fladgate Vintage Port Quinta de Vargellas Vinha Velha Racy and perfumed, with cassis, mineral and wet earth.	97–100
Graham Vintage Port Intense and sweet, with blackberry, currant and grape skin.	96–99
Warre Vintage Port Medium sweet, with blackberry, licorice, dark chocolate.	95–98
Dow Vintage Port Intense, with blackberry and wet earth and a full finish.	94–97
Quinta do Noval Vintage Port Sweet and deep. Blackberry, mineral and dried flowers.	94–97
Taylor Fladgate Vintage Port A classic nose of blackberry, currant and green lemon leaf. Ripe and medium sweet.	94–97
Niepoort Vintage Port Long and layered, evoking violet, blackberry and citrus.	93–96
Sandeman Vintage Port Blackberry and mineral lead to chocolate and fresh dark fruits. Long and pretty.	93–96
Quinta do Vale Meão Vintage Port Structure with harmony. Long and medium sweet, with crème de cassis and wet earth.	93–96
Quinta do Vesuvio Vintage Port A Capela Balanced and refined, with violet, raspberry and pepper.	93–96
Churchill Vintage Port Quinta da Gricha Thick and powerful, with leafy, stemmy crushed berry.	92–95
Fonseca Vintage Port Balanced yet muscular, with cooked raspberry, lemon peel and leaf. Fruity finish.	92–95
Gould Campbell Vintage Port Dark and perfumed, with blackberry and flowers.	92–95
Niepoort Vintage Port Pisca Polished and structured, with cassis and blackberry galore. Long finish.	92–95
Quinta do Vale Dona Maria Vintage Port Layered and rich, with crushed berries and flowers.	92–95
Quinta do Vesuvio Vintage Port Long and chewy, with berry, plum, pepper and mineral.	92–95
Poças Junior Vintage Port Dark, with citrus, berries and mint. Long, fruity finish.	91–94
Quarles Harris Vintage Port Medium sweet, with aromas of dark fruit and chocolate.	91–94
Quinta do Tedo Vintage Port Savedra Powerful, with blackberry, grilled meat and lemon peel,	91–94
Cockburn Vintage Port Quinta dos Canais Superfruity, with blackberry and citrus. Clean finish.	90–93
Ferreira Vintage Port Tight, with blackberry, currant and violet. Long finish.	90–93
Martinez Vintage Port Cassis and blackberry turn to tar, spices and citrus. Pretty yet structured.	90–93
Quinta do Noval Vintage Port Silval Lightly sweet, with a core of ripe fruit.	90–93
Quinta do Tedo Vintage Port Sweet and rich, with chocolate and blackberry aromas.	90–93