

BLANDY'S COLHEITA SERCIAL 2002

The Blandys are unique in being the only family of all the original founders of the Madeira wine trade to still own and manage their own original wine company, maintaining a tradition that goes back to 1811. The family's vintage Madeira collection is unrivalled and their vintage room has been described as a "cathedral of wine", storing wines dating back to the 18th century.

THE HARVEST

The 2002 harvest was defined by the pruning date as those who pruned earlier suffered a reduction in volume of approximately 30%, compared to those who pruned in late March. Overall the production of the Sercial was of very low volume, particularly from our growers on the north, but the warm weather and low humidity ensured that the fruit grown high in the mountains on the south of the island benefitted from perfect conditions, enabling the farmers to leave the fruit on the vine for longer, allowing for further development.

AGEING

Blandy's Colheita Sercial 2002 was aged for 14 years in seasoned American oak casks in the traditional 'Canteiro' system, whereby the wine is gently heated by warm air in the lofts of the family's south-facing lodge in Funchal. Over the years the wine passed down from the warmest top floor of the lodge, the "Sotão de Amêndoa", to the middle floor, where it remained until 2008. After this the wine moved to the ground floor where it remained until being bottled in 2016. The art of finding the right balance between concentration and freshness of the wine lies in the winemaker's decision of when to transfer the wine to the lower, cooler north-facing floors of the lodge.

CELLARAGE & SERVING

This wine should be stored upright in a dark room with a constant temperature, ideally no higher than 16°C. As Madeira wine does not oxidise once bottled, we recommend opening at least 2 days before drinking. Decanting will help remove any deposit that may have built up in the bottle over time. The wine should be enjoyed at a temperature no higher than 15°C.

TASTING NOTES

Clear, golden colour with topaz reflections. Complex and intense notes of honey, nutmeg and toasted wood aromas. On the palate, well balanced and dry with a long, spicy finish and a lingering freshness.

Awards

WINE SPECTATOR – 92 Points
DECANTER 2017 – 93 Points
IWSC 2017 – Silver medal
Wine Enthusiast's 2018 – 94 Points



TECHNICAL SPECIFICATIONS	
Alcohol:	20.1%
Volatile Acidity:	0.48 g/l
Total Acidity:	6.66 g/l
Residual Sugar:	54.6 g/l
Baumé:	1.1
pH:	3.34

	50cl				
BOTTLES:	4000				

GENERAL INFORMATION	
Grape Variety:	Sercial
Category:	Colheita
Ageing:	Canteiro
Cask:	American Oak
Style:	Dry
Harvest Year:	2002
Bottled:	2016
Winemaker:	Francisco Albuquerque