

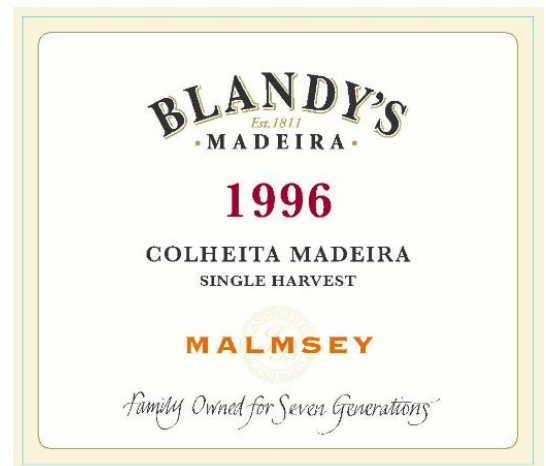
**BLANDY'S MALMSEY COLHEITA 1996**

The Blandy's 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.

Blandy's Madeira remains totally dedicated to the traditions, care, and craftsmanship of Madeira Wine making and has been owned by the same family for 200 years and seven generations.

**THE HARVEST**

At Blandy's, the 1996 harvest began during the last week of August. The year was marked by heavy rainfall until the end of March and long sunny days from April to mid-May. The start of the vintage was accompanied by long sunny days, indicating that it could be a very good year for Malmsey, with the majority being harvested from the São Jorge region on the North East of the island. By mid-September maturation reached the ideal moment, with most of the production reaching the winery in the third week of the month.

**VINIFICATION**

Blandy's Malmsey Colheita 1996 underwent fermentation off the skins with natural yeast at temperatures between 18°C - 21°C in temperature controlled tanks. After approximately 3 to 4 days, fortification with vinic alcohol takes place, arresting fermentation at the desired degree of sweetness.

**MATURATION**

Blandy's Colheita Malmsey 1996 was aged for 15 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 company's south-facing lodge in Funchal. Over the years the casks are transferred from the top floor to the middle floor and eventually to the ground floor where it is cooler. The wine is regularly racked during the ageing process and is finally bottled when the desired balance of maturity is reached.

**TASTING NOTES**

Wine writer Jancis Robinson - "The Sercial 1995, Bual 1996 and Malmsey 1996 are admirable, each displaying the textbook respective qualities of searing delicacy, rich nuttiness and sweet creaminess of these styles. But my favourite by a whisker was Blandy's Colheita Verdelho 1995, which combines to thrilling effect the tingling purity of Sercial with the nuttiness of Bual. According to Chris Blandy, who recently joined the family wine company, they have kept back enough stock of these wines to be able to bottle and release them later as vintage madeiras."

**SERVING & CELLARAGE**

Blandy's Colheita is fined and does not require decanting. It has been bottled when ready for drinking and will keep for several months after opening.

**CONSUMING SUGGESTIONS**

It is a superb accompaniment to dried fruit, butter biscuits, praline, dark chocolate and honey cake.

**REVIEWS**

Wine Spectator 2015 – 93 Points

**ACCOLADES**

Madeira Trophy and Gold Medal – Decanter Awards 2012

Silver Medal – IWC 2012

Madeira Trophy – IWSC 2014

Gold Medal – Decanter Awards 2015

Gold Medal – IWSC 2015

**TECHNICAL SPECIFICATIONS**

ALCOHOL:	20% vol (20°C)
TOTAL ACIDITY:	7,75 g/l tartaric acid
RESIDUAL SUGAR:	135 g/l
BAUMÉE:	5.4

**GENERAL INFORMATION**

AGEING:	"Canteiro"
GRAPE:	Malmsey
STYLE:	Rich
CATEGORY:	Colheita
HARVEST YEAR:	1996
CASK:	American Oak

WINE DESCRIPTION

# BLANDY'S MALMSEY COLHEITA 1996

**BLANDY'S**  
EST. 1811  
MADEIRA

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NUMBER OF BOTTLES: 4000 (50 cl)

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BOTTLED: 2011

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WINEMAKER: Francisco Albuquerque

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