

# BROADBENT COLHEITA MADEIRA 1996



100% Tinta Negra. A fine, yellow-amber color. Pungent aromas of mocha and almonds. Excellent palate textures. It offers a round and refined mouthfeel, with great viscosity and balance. A long, tantalizing dry finish. This Colheita has an elegance and taste that makes it seem much older than it is.

Colheita is a new term used for Madeira, but those who know Port are familiar with it. In Madeira-speak, it means that the wine is a blend of grapes from a specific vintage year and it is bottled after spending at least seven years in oak casks. A true Vintage Madeira must be a minimum of 20 years old. Hand selected by Michael Broadbent, this is a 10-year, single-vineyard Madeira.

The history of Madeira wine stretches back to the Age of Exploration, when the island of Madeira, which has an oceanic, tropically influenced climate and volcanic soil, was a frequent port of call for ships whose captains would fuel up on wine—fortified to prevent spoilage—for their trans-Atlantic journey. The blazing heat of the sea voyage transformed the flavor of the wines, a metamorphosis produced through a process called estufagem during which the wines are heated to as high as 140°F and oxidated.

Madeira is fortified with Portuguese grape brandy to 20% alcohol, usually leaving some residual sugar in the wine. After fermentation is complete the wine is heated to approximately 115 degrees and held for six months. It is then alternately heated and cooled for six-month intervals while slowly maturing in oak barrels. Barrels are generally large and old so as to not impart any oak flavor or tannin and to promote gradual oxidation. Broadbent Madeiras are made in the classic British style, and all spend time in 650 Liter casks with as much as 150 years of age. Made from both red and white grapes, Madeiras are light to dark brown in color due to cask oxidation. Begun in 1996, Broadbent Madeira was inspired by Bartholomew Broadbent's father, Michael Broadbent, who called Madeira his "desert island wine," and who played a crucial role along with his wife, Daphne, in sourcing the wines and establishing the blends. Blending helps to balance the wine, to add layers of flavors and to better integrate the sugars and acids. It allows the winemaker to select the best characteristics of different wines to create a much better flavor profile, while maintaining consistent quality.

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## *Tasting Note:*

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## *Shelf Talker:*

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