



TAYLOR'S

TAYLOR'S Single Harvest Port 1970



Category:	WINE
Style:	FORTIFIED/APERITIFS
Variety:	PORT
Region:	DOURO VALLEY
Vintage:	1970
Volume:	750ml
Vineyard:	Taylor's holds one of the most extensive reserves of very old cask aged Port of any producer. They include a collection of rare Single Harvest Ports. These are Ports from a single year which age to full maturity in seasoned oak casks and display the year of harvest on the label. Taylor's has decided to make a limited release, each year, of a Single Harvest Port made 50 years previously. The seventh in the series is the 1970 Single Harvest.
Appearance:	Pale mahogany core surrounded by a broad pale gold rim with subtle olive highlights.
Bouquet:	On first impression, the wine is lifted and ethereal but soon begins to unfurl layer after layer of multi-dimensional aroma. First to emerge are notes of sawn wood and cigar leaf, against a background of cedar, balsam and citrus. These are followed by a warmer, mellow redolence of marzipan, walnut and coffee, notes of sultana and plum and spicy hints of black pepper and cardamom.
Palate:	Finally, the nose opens up a discreet savoury dimension, with hints of toast and wild herbs. On the palate, the wine has a smooth, velvety texture. Rich, dense and sumptuous, it coats the tongue with opulent mellow flavour, coffee and butterscotch with hints of walnut and candied orange peel, but with a remarkable freshness from the current of lively acidity which runs through the palate into the extraordinary long finish.
Food Match:	DESSERT/CHEESE

Technical Analysis:

Alcohol:	20.00%	Packaging:	1 x 750ml
Hancocks Product:	79113		