



# TAYLOR'S®



## VINTAGE 2017 PORT

### BACKGROUND INFORMATION

Comments on the Taylor's 2017 Vintage Port are as follows: Adrian Bridge, Managing Director: "After a long gap following the 2011 release, we are delighted that nature has awarded us two magnificent classic Vintage Ports in a row, the highly acclaimed 2016 and now the superb Taylor's 2017. The 2017 displays the fine focused fruit and floral dimension typical of Taylor's but with the scale and depth which are hallmarks of the year. An exceptional wine showing great promise for the future."

### NOTES ON VITICULTURAL YEAR AND HARVEST

Following a wet 2016, the year started with cold and dry winter conditions, with a fifth less rainfall than the thirty-year average. Bud burst occurred relatively early, around 10th March. The dry conditions continued into Spring and the warm weather in April and May encouraged the rapid growth of the vines. The first three weeks of June were extremely hot, causing damage to the new bunches in some areas of the Douro. The early cycle continued with véraison around 18th June, one month earlier than the previous year. Apart from some thunderstorms and rainfall early in July, conditions remained dry until the end of September although temperatures for much of the ripening season were moderate. As expected, the crop ripened very early, showing high sugar levels which led to longer fermentations and very effective colour extraction. Picking started at Taylor's Quinta de Vargellas on 1st September, the earliest in a generation. The last time picking was recorded as having started this early was in 1945 – one of the greatest of the 20th century vintages – when the first fruit was picked on 3rd September. Temperatures at harvest time were mild, with cool nights, leading to balanced fermentations and excellent extraction. The musts were dense and marked by exceptional depth of colour and impressive phenolics.

### TASTING NOTES

Opaque black at the centre with a narrow purple rim. Uncompromisingly Taylor's in style, elegant and precise. The nose is threaded with very fine, linear fruit, heady and complex but restrained by a graphite minerality. Quinta da Vargellas has imprinted its signature fragrance of violets, which hangs like a scented veil over the wine, and there are discreet terroir notes of citrus, wild herbs and gumcistus. The nose is still reserved and discreet but there is impressive depth and background, as well as hints of complexities still to emerge with time. The palate is held in place by lithe, muscular tannins, firm and grippy on the finish, and ends with a powerful surge of crisp, pure berry fruit. A beautifully delineated wine, with the hallmark Taylor's poise and definition and the tantalising promise of pleasures still to come.



### PRESS COMMENTS

- TonyAspler.com - The Wine Guy, 2020 - 94-97+ Points
- Falstaff, 2020, 98 Points
- Vinho Grandes Escolhas, 2020 – Award – The Best of Portugal
- Richard Mayson, Decanter, 2019 - 97 Points
- Paixão Pelo Vinho, 2019 - 17,7 Points
- Manuel Carvalho, Público, 2019 - 99 Points
- "A work of genius. It is a wine with a unique character and dimension. In other words: unforgettable. The 2017 vintage is great, but Taylor's shines brightly."
- Revista de Vinhos, 2019 - 18,5 Points
- Richardmayson.com, 2019 - 18+ Points
- Mark Squires, Robert Parker - Wine Advocate, 2019 - 98-100 Points
- Vinho Grandes Escolhas, 2019 - 19,5 Points
- Neil Martin, vinous.com, 2019 - 98 Points
- James Molesworth, Wine Spectator, 2019 - 97 Points
- JancisRobinson.com, 2019 - 18,5 Points
- James Suckling, James Suckling.com, 2019 - 99 Points
- "It goes on for minutes. Truly excellent. Better after 2027."
- Wine Enthusiast, 2019 - 97 Points

### STORAGE

Vintage Port continues to improve for decades after bottling. The bottle should be kept lain down in a cool place, ideally at a temperature below 16°C.

### HANDLING AND SERVING

Vintage Port forms a natural deposit in the bottle and should be decanted. Stand the bottle upright a few hours before decanting to allow the sediment to fall to the bottom of the bottle. With time, the cork may become fragile and opening the bottle requires careful treatment. We recommend the use of a Bi-blade corkscrew that will avoid breaking the natural cork, especially one that is older than ten years of age. Pour the wine in a slow, steady stream into a decanter, ensuring that only the clear wine is poured, leaving the sediment behind. Serve at 16°C to 18°C. Vintage Port is best drunk one to two days after opening.

### PAIRING SUGGESTIONS

Walnuts, blue veined and other richly flavoured cheeses are excellent accompaniments to Vintage Port; so too are dried fruits such as apricots or figs. Alternatively, simply savour the rich and complex flavours of the wine on their own in a generously proportioned glass with good company.

### TECHNICAL ANALYSIS

Alcohol by volume: 20%  
Residual sugar: 100 g/l (dm3)  
Total acidity: 4,52 g/l (dm3)