

# NEW RELEASE TAYLOR'S 2011 VINTAGE PORT



TAYLOR'S®

## BACKGROUND INFORMATION

On 23rd April, 2013, Taylor's announced its decision to release a classic Vintage Port from the exceptional 2011 harvest. Comments on the Taylor's 2011 Vintage Port and the viticultural year are as follows:

Adrian Bridge, Managing Director:

"2011 was a textbook year that has produced Vintage Ports which are classics in every sense. The Taylor's 2011 is a perfect example of the house style, elegant and refined but also with the characteristic inner strength and stamina which define Taylor's Vintage Ports."

David Guimaraens, Wine Maker:

"The heavy rainfall during the previous winter meant that the vines had access to plentiful reserves of ground water throughout the hot dry summer. As a result the crop was very evenly ripened and the wines have a wonderful combination of pure fruit and aromatic complexity as well as the firm well integrated tannins necessary to ensure longevity. As usual the wines of Vargellas have contributed their distinctive scented quality to the blend."

The Taylor's 2011 Vintage Port blend was drawn exclusively from the firm's own quintas (vineyard estates). As is traditional, the blend was based on the wines of Vargellas and Terra Feita with a smaller contribution from Quinta do Junco.

## TASTING NOTE

Impenetrable blue-black colour with narrow purple rim. Intricate and finely constituted, the nose displays classic Taylor elegance and poise. A dense core of pure complex fruit, redolent of blackberry and cassis, is enveloped in a fragrant aura of violets. Resiny garrigue scents and subtle notes of liquorice and black coffee emerge as the nose develops. On the palate, taut, linear tannins provide a solid framework. Fine berry fruit flavours linger into the finish where the tannins re-emerge to provide an attractive touch of austerity. This is textbook Taylor's, the fine aromas and distinctive floral character of Vargellas blending with the dense dark woodland fruit and herbal scents of Terra Feita to produce a stylish wine with the unmistakable Taylor combination of stamina and refinement.

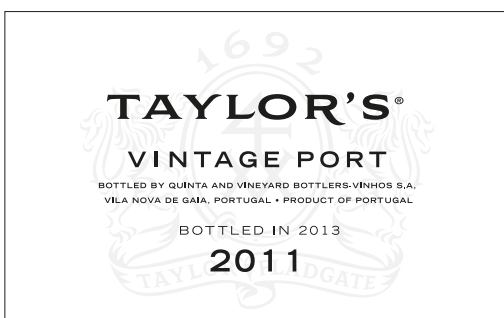
## NOTES ON THE 2011 VITICULTURAL YEAR AND HARVEST

The winter preceding the 2011 harvest was wetter and colder than the 30-year average. Budburst occurred as usual mid March and warm weather and rainfall in April produced vigorous growth. At the beginning of May dry conditions set in and there was little rainfall in eastern areas of the Douro until late August. However the vines were able to draw from the plentiful ground water reserves built up during the previous winter and bunches developed and ripened in ideal conditions. Veraison occurred a little earlier than usual on 15th June. Mild weather in June and July was broken only by a heat wave in the second half of June. August was hot and dry, with perfectly timed rainfall on 21st August and 1st September rounding off an excellent ripening season and producing a well balanced crop.






Quinta de Vargellas, in the Douro Superior, was the first Taylor property to start harvesting on 10th September. Here as elsewhere the crop showed high sugar levels balanced by excellent acidity. In the Pinhão Valley, harvesting started at Quinta do Junco and the upper part of Quinta de Terra Feita on 14th September and in the lower part of Terra Feita the following day. Fermentations were long, allowing balanced and complete extraction, and musts displayed intense colour and powerful fruit character from the outset.



## LABEL



## BOTTLE FORMATS

	37.5CL
	75CL
	1.5L
	3L
	6L

## CASES PRODUCED

11,000





TAYLOR'S

## TAYLOR'S

Taylor Fladgate & Yeatman was founded over three centuries ago in 1692 and has been family owned and run throughout its history. Taylor's is recognised as a benchmark for Vintage Port, its classic vintages attracting the highest scores and auction prices. Known for their elegance, longevity and distinctive scented character, they are blended from the finest wines of the firm's own 'quintas' or estates.

These three famous properties – Vargellas, Terra Feita and Junco – occupy distinct geographic locations and each contributes its own unique character and dimension to the subtle harmony of the blend. These properties represent the best of innovation and tradition, combining the most advanced viticultural practices with traditional foot treading, still unsurpassed as a method for making Vintage Port.

### QUINTA DE VARGELLAS

The wines of Quinta de Vargellas traditionally form the 'backbone' of the Taylor Vintage Port blend. This outstanding estate, recognised as one of the world's finest vineyards, was acquired by Taylor in 1893 although its reputation as a source of the finest ports dates back to the 1820's. Located in the remote eastern reaches of the Douro Valley, Vargellas is known for its elegant, scented wines, with their fine focused fruit and well integrated sinewy tannins. It is also known as a source of one of the rarest and most collectible Vintage Ports of all, Vargellas Vinha Velha, made in very small quantities from the produce of the oldest vines on the estate.



### QUINTA DE TERRA FEITA

A traditional component of Taylor classic Vintage Ports, the wines of Quinta de Terra Feita are full bodied, powerful and full of rich berry fruit flavour. They provide depth and volume to the blend. Located on the warm lower slopes of the Pinhão Valley, Terra Feita is one of the oldest port estates. Already identified as a source of the finest ports in the 1757 classification of Douro vineyards, Terra Feita has supplied Taylor's with outstanding wines since the 1890's. Acquired by Taylor's 39 years ago, the property has been the site of pioneering work in batch planting and vineyard landscaping.

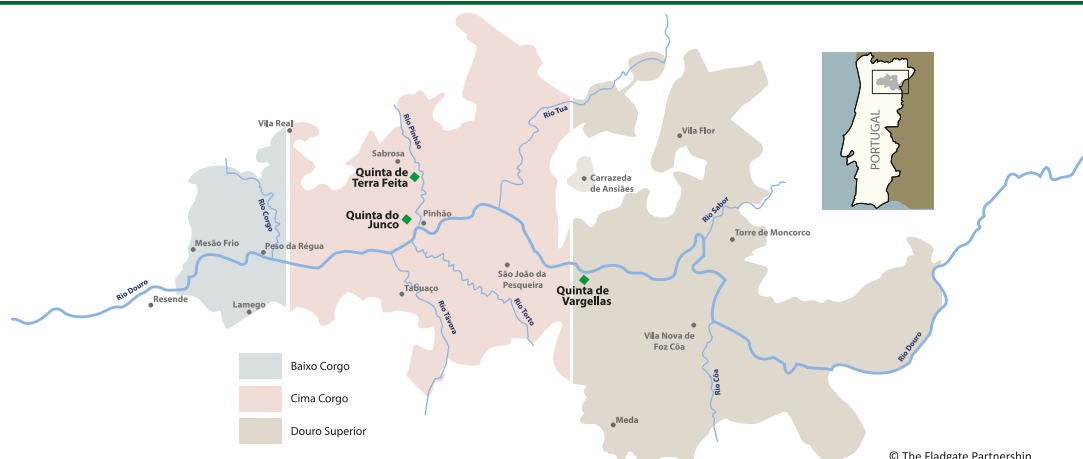


### QUINTA DO JUNCO

Quinta do Junco is another famous old Pinhão Valley estate which by 1761 had achieved 'feitoria' status, then the highest classification for a port vineyard. It was added to the Taylor stable in 1998 and contributes to the Taylor Vintage Port blend in a small but increasingly important way. Its wines are massive in scale, lending an additional layer of density and structure to the blend. Occupying a steep but open south facing hillside to the west of the Pinhão river, the vineyards of Quinta do Junco are well exposed to both sun and wind, benefiting from long hours of sunlight but avoiding the intense heat of less well aerated locations. A large area of the property was replanted by Taylor's in vertical rows, a system which has benefits for both wine quality and the environment. However the estate also includes 15 hectares of very old vines planted on traditional walled terraces.



### QUINTA LOCATIONS



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