

TAYLOR'S VINTAGE 1977 PORT



TAYLOR'S®

Background Information

Taylor's owns two great vineyards in the Douro, Quinta de Vargellas and Quinta de Terra Feita. Both are categorised grade A – the highest possible rating. In years when Taylor's produces a classic vintage, wines from these two estates are blended together. As they are some 20 miles apart, and subject to very different microclimates, they combine to produce a powerful, long lived and complex vintage port.

Notes on Viticultural Year and Harvest

The Winter of 1976/7 was one of the wettest on record and after three years of drought this rain was very welcome. Temperatures in the Spring and Summer were lower than normal which affected maturation.

Fortunately, September was an extremely hot month and picking started generally on the 1st October. Bunches were clean and the grapes completely free of disease.

Press Comments

Wine Spectator, James Suckling, 1989 – 98 points

“There is an explosion of fruit and tannin in the mouth at the same time this wine is in total harmony. Deep dark ruby, with blackberries and violets on the nose, full bodied, with masses of blackberry flavors, full, hard tannins and a very long finish. Will age for decades.”

The Wine Buyers Guide, Robert Parker – 96 points

“The 1977 has consistently been at the top of my list of vintage ports in this great vintage. It is a mammoth, opaque, statuesque vintage port of remarkable depth and power.”

Wine Enthusiast, Joe Czerwinski, February 2007 – 97 points

“This wine's dark garnet color with minimal bricking suggests a relatively youthful wine and certainly could age longer, although it's also delicious now. Wonderfully complex floral and herbal scents easily move into deep, rich flavors of chocolate and cherries, sprinkled with a healthy dose of Douro minerality and spice.”

Tasting Notes

Deep rich red colour, opaque in the centre with lighter brick edges. Good intense mature fruit aromas. Nice depth and richness with chocolate, cherry and blackberry fruits coming through. Rounded firm, full palate. Concentrated flavours of raisin and treacle. A smooth velvety finish. Drink now – 2020.

Storage / Handling

The ideal storage conditions are up to 16° Celsius and most importantly at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and therefore an effective seal. When coming to decant the wine, stand the bottle upright 24 hours before drinking to allow the collected sediment to fall to the bottom of the bottle. After uncorking the wine, you must pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind.

Serving Suggestions

Walnuts are an excellent accompaniment to Vintage Port, as are various cheeses such as Stilton and Dorset Blue Vinny. So too are dried fruits such as apricots or figs. Alternatively, simply savour the unadulterated taste in a good glass with good company.

