

NEW RELEASE

TAYLOR'S QUINTA DE VARGELLAS 2012 VINTAGE PORT



TAYLOR'S®

BACKGROUND INFORMATION

St George's Day, 23rd April, is when Taylor's traditionally announces whether it will make a new Vintage Port release. Revealing this year's decision, Taylor's Managing Director, Adrian Bridge, said: "I am delighted to say that we will be making a limited bottling of 2012 Quinta de Vargellas Vintage Port. The 2012 is showing the wonderfully pure, vibrant fruit which often results from a cool ripening season and displays all the elegance and poise which we associate with Vargellas Vintage Ports." He added: "The wine will be released in time for the year end and we already have strong expressions of interest from the trade." Taylor's wine maker David Guimaraens noted: "The Vargellas 2012 has an attractive crisp acidity and expresses the Vargellas terroir with great precision."



TASTING NOTE

Opaque ruby black core with vivid purple rim. The nose is fine and delicate, pure woodland fruit aromas combining with notes of wild herbs and gum cistus and discreet hints of vanilla. The floral scents which are the hallmark of Vargellas are in evidence, the characteristic violet fragrances combining with delicate blossom and wild herb notes. A current of very clean, vibrant berry fruit flavour flows through the palate from start to finish. Typically lean, wiry tannins emerge on the mid-palate and provide plenty of grip and an attractive touch of austerity. A wonderfully fine and harmonious vintage port, with every element in its place.

NOTES ON THE 2012 VITICULTURAL YEAR AND HARVEST

The winter preceding the 2012 harvest was much drier and colder than is customary. Budburst occurred towards the third week in March under very dry conditions, with good levels of rainfall occurring in April and early May. By the end of May, the vineyards showed low vigour, caused by the combination of an extremely dry winter and cooler than normal spring. Flowering occurred between the 14th – 30th May.

Good weather continued during June and July leading to the healthy development of the vines. The vines maintained their lower than usual vigour, resulting in smaller berries, bunches and lower yields. *Véraison* (colouring of the grapes) was inevitably later than usual.

In mid-August, the grapes were still very low in sugar and with high levels of acidity. The vegetation however, was remarkably healthy for the time of year. The fully performing canopies and fewer grapes resulted in a significant and continuous ripening of the crop during the duration of the harvest. As a result picking started on the 20th September at Vargellas, with a small pause on the 24th for a few hours of rain, but good weather prevailed for the rest of the harvest.

QUINTA DE VARGELLAS

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.

