

NEW RELEASE · TAYLOR'S 2016 · VINTAGE PORT



**BACKGROUND INFORMATION**

Taylor's has announced that it will release a classic Vintage Port from the 2016 harvest. According to house custom, the declaration was made on 23<sup>rd</sup> April, 2018. Comments on the Taylor's 2016 Vintage Port are as follows:

**Adrian Bridge, Managing Director:**

"The keynotes of the 2016 vintage are purity, refinement and structure. The Taylor's 2016 is characteristically elegant and poised and underpinned by firm, superbly integrated tannins of exceptional quality. Yields at the 2016 harvest were relatively low and the wine is likely to be tightly allocated."

**David Guimaraens, Head Wine Maker:**

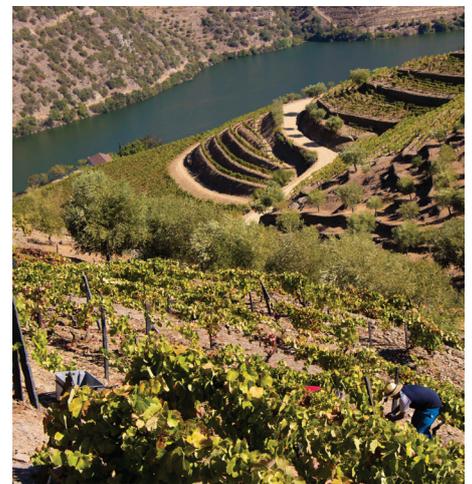
Commenting on the viticultural year: "Two factors stand out in 2016. The spring was extremely wet meaning that the vines had plenty of water throughout the summer. Secondly, the ripening season started relatively late and lasted well into September. This meant that the crop was very evenly ripened and all elements were in perfect balance at the time of the harvest. Picking started later than usual, particular in the Pinhão Valley where the Taylor's properties only began their harvests in the last week of September." Commenting on the wine: "The hallmark of the Taylor's 2016 is the very fine fruit quality and the magnificent tannins supported by a lively acidity."

**TASTING NOTE**

Deep purple black with a narrow magenta rim. High notes of pure, intense woodland fruit with lively accents of green apple, fresh plum and raspberry. Around this core of bright, singing fruit is a heady aura of gumcistus and wine herbs. On a deeper register, exotic notes of cedarwood and jasmine provide an additional dimension of complexity. The wine has an attractive leanness and muscularity with sinewy, linear tannins that integrate seamlessly into the mid palate and then re-emerge to hold the wine in a confident grip. Energised by a racy acidity, the intense berry flavours continue to build into the long finish. Although the keynotes are refinement and poise, the wine displays the restrained vigour and stamina that are the hallmarks of the Taylor's style.

**NOTES ON THE 2016 VITICULTURAL YEAR AND HARVEST**

The weather pattern during the growing and ripening seasons had a decisive effect on the character of the 2016 wines, with their elegance, refinement, crisp acidity and magnificent tannins.



Spring was unusually wet, with heavy rain and relatively cool conditions throughout April and May. This had the benefit of restoring ground water levels, depleted by the previous year's drought, and creating reserves for the hot summer that was to follow. However, the wet spring conditions also resulted in loss of fruit in some areas and a significant reduction in yields. They also delayed the start of the ripening cycle. Véraison started late, with the first signs visible around the second week of July. From early July, hot dry conditions prevailed until well into September. In spite of the heat, maturation was even and gradual. Together with the late start to the cycle, this meant that, at the end of August, the crop was still far from ripe. Some rainfall in mid-September helped to round off the maturation. Producers that delayed picking until after the rains were rewarded with perfect harvesting conditions, with cool nights helping to extend fermentation times and allow for gentle extraction. The first grapes were picked at Taylor's Quinta de Vargellas on 17<sup>th</sup> September, with the Pinhão Valley estates following on the 23<sup>rd</sup> and 26<sup>th</sup> respectively.

**BOTTLE SIZES**



**CASES PRODUCED 6.200**

# TAYLOR'S®

Taylor's 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 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's stable in 1997 and contributes to the Taylor's 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 DE TERRA FEITA



A traditional component of Taylor's 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 in 1974, the property has been the site of pioneering work in batch planting and vineyard landscaping. •

## QUINTA DE VARGELLAS

The wines of Quinta de Vargellas traditionally form the 'backbone' of the Taylor's Vintage Port blend. This outstanding estate, recognised as one of the world's finest vineyards, was acquired by Taylor's 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. •

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