

1966 SINGLE HARVEST



TAYLOR'S®

Background Information

Taylor's holds one of the most extensive reserves of very old cask aged Port of any producer. They include a collection of rare Single Harvest Ports. These are Ports from a single year which age to full maturity in seasoned oak casks and display the year of harvest on the label.

Taylor's has decided to make a limited release, each year, of a Single Harvest Port made 50 years previously.

The third in the series is the 1966 Single Harvest.

Taylor's Managing Director, Adrian Bridge, commented: "A 50th birthday or anniversary is a landmark occasion. Taylor's Single Harvest Ports offer a unique opportunity to celebrate with an extraordinary 50 year old wine in perfect condition."

The Taylor's Single Harvest Port is presented in the classic frosted bottle associated with Taylor's celebrated range of Aged Tawny Ports and will be presented in a high quality wooden box. Quantities are limited so requests for allocations should be made as soon as possible.

Press Comments

Wine Spectator, 96/100 points

Very elegant, with notes of tobacco and cedar to the lush buttercream, ripe pear and dried apricot flavors. Seductive tropical fruit and spice notes linger on the endless finish, revealing citrusy hints. Drink now. —K.M.

Serving Suggestions

It is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent complement for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit, and can be served cool in the summer.



Tasting Note:

Medium golden mahogany, with a hint of olive green on the meniscus. The nose is complex with aromas of walnut, macadamia, brown sugar and a warm spicy background of molasses and caramel. The palate is smooth and honeyed, with rich spice, figs, mocha and confit apricot. The acidity is marked and the finish long with beautiful balance.