



TAYLOR'S®



1968 SINGLE HARVEST PORT

BACKGROUND INFORMATION

For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. Taylor's owns three great vineyards in the Douro, Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco. All are categorised grade A – the highest possible rating. These three iconic properties, each occupying a distinct geographic location and with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style.

THE WINE

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 fifth in the series is the 1968 Single Harvest.

TASTING NOTES

Deep chestnut colour at the centre surrounded by a broad amber rim. A mature, opulent plum-pudding nose, intense and powerful, with all elements in perfect harmony. Warm base notes of raisin and toffee mingle with a rich vanilla oakiness, aromas of walnut and marzipan and spicy hints of black pepper. The palate is round, concentrated and full of rich nutty, butterscotch flavour. Underpinning the smooth, dense texture is a finely-integrated acidity which provides an attractive freshness and lift into the long finish. A superb Single Harvest Tawny which delivers all the intense, mellow aromas of long ageing in oak casks while maintaining an attractive harmony and balance.

STORAGE

This wine is ready to drink and does not require decanting. The bottle should be kept upright, protected from direct sun light and at a cool and constant temperature.



PRESS COMMENTS

• **James Molesworth, Wine Spectator, 2018**
98 Points

"Gorgeous from the get-go, with toasted sesame, green tea, walnut husk, pistachio cream and peanut toffee notes seamlessly layered atop one another, framed by a subtle singed alder hint. Everything glides with grace through the finish like a gently wafting plume of smoke off burning incense. Drink now."

• **Anthony Dias Blue, The Tasting Panel, 2018**
Score 96

"Tawny, brackish color; lovely, toasty rancio nose; silky and sweet with creamy, rich, and complex flavors; layered, mature, and very long; the fifth in a limited-release series."

• **Roger Voss, Wine Enthusiast, 2017 - 95**
Points

"Is beautifully poised between red fruits and mature almond and an old gold character. It has intensity, a product of aging in wood that has just concentrated the wine. Like all ports of this type, it is ready to drink."

SERVING

The wine benefits from being served slightly chilled, between 12°C to 16°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

PAIRING SUGGESTIONS

Taylor's 1968 Single Harvest 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.