

TAYLOR'S VINTAGE 1985 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 1985 vintage was preceded by an exceptionally cold, wet winter, with night temperatures at Pinhão well below freezing point between the 7th and 15th January. Bud burst took place early in April and flowering around the end of May. Berry set was excellent, and the young bunches perfectly formed. The summer was hot throughout.

Picking took place under clear skies, with mild, warm days and cool nights. The grapes were healthy and evenly ripened, giving well balanced must with high sugar levels. By the close of harvest it was apparent that the year had produced wines of exceptional quality in all areas of the Douro and there was justified optimism amongst the shippers.

Press Comments

Decanter World Wine Awards, May 2011 – Silver Medal

Clive Coates, The Vine, August 1987

“Excellent colour. Marvellous nose. As so often, the complete port. A big full not aggressive wine. Rich, concentrated marvellous depth. Slightly less raisiny than Graham: more blackberry and blackcurrant.”

Robert Parker, The Wine Buyers Guide, 1989

“... beefy, rich full bodied, and loaded... outstanding.”

James Suckling, Wine Spectator, 1989 – 90 points

“Deep ruby-purple, with berry and cherry aromas and flavors, full bodied, very tannic and hard. Great future. Drink 1997-2000.”

Michael Broadbent MW, The Great Vintage Wine Book II, 1991

“Impressively deep, intense, plummy; rich, figgy concentrated nose, fairly sweet, full bodied, rich, good length, still hard but with that extra Taylor after taste. Great potential. 5 stars, potentially outstanding. Drink 1998-2000.”



Tasting Notes

Deep intense ruby colour now just beginning to open out. Rich, powerful and complete nose, with elements of both youth and maturity. Aromas of ripe berry fruit and liquorice, with hints of violet. Palate now quite smooth with velvety well integrated tannins, full of rich figgy berry fruit flavour

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 decanting the wine, stand the bottle upright a few hours before drinking to allow the collected sediment to fall to the bottom of the bottle.

After uncorking the wine, 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 blue veined and other richly flavoured cheeses. So too are dried fruits such as apricots or figs. Alternatively, simply savour the rich and complex flavours of the wine on their own in a generously proportioned glass with good company.