

# TAYLOR'S VINTAGE 1997 PORT



**TAYLOR'S®**

## Background Information

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. In years when Taylor's produces a classic vintage, wines from these three estates are blended together. As they are some distance 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 Winter and Spring of 1997 were warm and dry. The higher than normal temperatures in February and March brought on an early bud burst and the berry set for all the vineyards was very good.

From flowering up to September there were frequent rain showers which meant that the initial advance to the season was lost to a more gradual ripening period. The weather during the harvest was extremely hot and extra effort was made to prolong the fermentations. Yields, however were down by around 30%.

The high quality was evident in the wines from the start, with the intensity of the must, good integration of the spirit and powerful, attractive aromas.

## Press Comments

[www.erobertparker.com](http://www.erobertparker.com), Neal Martin, November 2007 – 97 points

“A deep black inky core with deep ruby rim. The nose does not have the definition or the ripeness of the '92 yet it is cut from the same cloth. Scents of pure blackberry, blueberry, liquorice, raisin with a touch of dried blood and a sense of being earthier than the previous two declarations. The palate is medium-bodied rather than full-, but has lovely balance and a bewitching sensuality. I love the sense of earthiness to this port and it is adorned with a cohesive, very refined finish. Superb.”

**James Molesworth, The Wine Spectator, January 2017 – 94 Points**

Juicy and energetic, with lots of warm raisin, toffee and toasted peanut notes, mixed with mulled fig, singed juniper and baked plum flavors. Has a warm Christmas pudding feel through the finish, with nicely inlaid brambly grip.

**Robert Parker, The Wine Advocate, January 2000 – 96 points**

“Saturated black/purple colored, with stunning aromatics of blueberries, licorice and iron, this is one of the stars of the vintage. Extremely full bodied, with silky tannin, spectacular concentration and purity, multiple flavour levels and a more evolved, forward personality than Taylor's other top vintages, this is an exquisite yet precocious 1997 vintage port.”

## Tasting Notes

Intense red colour with ruby rim; scent of plum cake and chocolate cherries, honey nuts, underlined with spearmint and burnt caramel. Full-bodied and powerful.

## 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.

