

TAYLOR'S VINTAGE PORT 2000



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

A wet 1999 vintage was followed by a cold and dry winter. April and May were very wet with half the annual rainfall falling in these two months. June and July were dry.

August continued dry, with the first half being extremely hot. The end of August and early September had perfect ripening conditions with long warm days. A couple of days of rain between the 10th and 18th September produced the ideal conditions and finished off the ripening. The resulting wines were big and full bodied with intense colour and very attractive aromas.

Press Comments

Anthony Gismondi, www.gismondionwine.com, November 2011 – 93 Points

Cool calm and sophisticated at 11 years the nose is a pretty mix of spice, liquorice black fruit and molasses. Still youthful and fiery but with a hint of bottle age starting to develop. The palate is long and unrelenting delivering a whack of plums and chocolates all in a linear balanced mode. Harmonious and only beginning to show its stuff. Enjoy through 2030.

Robert Parker, *The Wine Advocate* – October 2002 - 98+

"...tastes like a young vintage of Chateau Latour on steroids." "...this is the leading candidate for the port of the vintage."

James Suckling, *Wine Spectator*, May 2002 – 95-100 points

"Impressive, although doesn't appear to be at the same level at this stage as the stupendous 100 points 1994. Nevertheless, you never can tell with a young, burly vintage Port. An elegant yet powerful and fruity style of young Taylor. Wonderfully floral in the nose, with loads of violets and crushed fruit. Full-bodied and very balanced. Medium-sweet, with firm and polished tannins and a long, fruity finish. Very tight and compacted.

Tasting Notes

Inky, purple colour. Powerful, intense, black fruit and cherry aromas with lovely fragrant aromatic notes. On the mouth this wine is in perfect harmony with beautifully balanced fruit and tannins. Rich, elegant, luscious black fruit flavours. Enormous concentration with again this attractive scented quality coming through. Long rich finish. Very stylish.

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.

