

TAYLOR'S VINTAGE 2003 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 Winter preceding the 2003 harvest was very wet. Flowering took place in bright warm weather at the end of May in some of the best conditions seen for several years. The first two weeks of August provided the intense Summer heat which often precedes a great port vintage. The second half of August was cooler and two days of rain occurred with perfect timing, ripening off the grapes at the end of the month.

The picking season in September was warm and dry and the yields were even across all grape varieties, ensuring balance and complexity in the wines. Winemakers' notes highlight the very intense colour and large amount of tannin released by the skins during fermentation, as well as the powerful fruitiness of the young wines.

Press Comments

Robert Parker, The Wine Advocate, October 2005 – 98+ points

“The 2003 Taylor Fladgate Vintage Port improved each time I raised it to my nose or mouth. It displays a black color and a salty, graphite-laced nose packed with sweet black fruits that is reminiscent of a stellar vintage of Chateau Latour. With air, notes of molasses, burnt sugar, spices, and jammy plums emanate from the glass. Full-bodied, hugely dense, immensely rich, as well as thick, this behemoth is also amazingly balanced and harmonious. Raisins, molasses, licorice, black cherries, plums, and a distinctive note of violets are found in its complex, seamless character. Its interminable finish reveals additional notes of chocolate, kirsch, red as well as black currants, dark cherries, and rose blossoms. Armed with exceptional power, depth, and purity, this Taylor will proudly stand shoulder to shoulder with the finest ever crafted by the Fladgate Partnership. Projected maturity: 2035 – 2060”

Anthony Gismondi, Wine Access, December 2008 – 97 points

“We love the way Taylor is put together. Always so solid with powerful dense fruit, flecked with floral (violet) notes. The color is opaque with a licorice laced, black fruit flavours, brown sugar, spice and molasses. Interminably long in the mouth showing off a youthful finish packed full of plums chocolates and raisins. It seems to linger on the palate forever in perfect balance. Lock and load this into the cellar for the next century.”

Tasting Notes

Inky purple black with narrow magenta rim. Classic Taylor nose, with exotic scents of violet and gumcistus set against an impenetrable background of intense dark berry fruit. Stylish and racy palate, displaying a tight fabric of sinewy tannins and packed with concentrated grapey flavours which intensify through the seemingly endless finish. Like many other great Taylor vintage this wine is an archetype of restrained power, its elegance and breeding concealing massive inner strength and stamina.

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.

