

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

**MENTZENDORFF**  
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**1858**

## TAYLOR'S VINATGE 2009



**TAYLOR'S**  
**PORT**

### DETAILS OF PRODUCTION

2009 will be remembered as a year of low yields. This was partly due to the small amount of fruit and also to the effect of the very dry ripening season. Dormancy ended very early, with bud burst starting at Pinhão in the first week of March. The ripening season started with relatively cool weather which continued throughout July but in August this turned to intense heat. From July through to the harvest in September, there was almost no rain. These hot, arid conditions produced concentrated musts, rich in colour, tannins and sugar and by early September the grapes had reached phenolic maturity. An early start to the harvest on the Taylor estates ensured that the wines had a good acid balance and avoided over ripeness.

### TASTING NOTES

Inky black with purple rim. A nose of great purity opening on a vigorous note of concentrated black woodland fruit laced with raspberry and plum. Around this dense fruity core, with its attractive vibrancy and minerality, is a fragrant and complex aura of citrus fruit blossom and wild herbal scents of mint and lavender. Supported by a tight warp of thick sinewy tannins, the palate explodes with concentrated ripe black fruit flavour which surges into the long finish before being gripped in a tight tannic embrace. A wine which manages to combine the massive structure and powerful fruitiness of the 2009 harvest with elegance, poise and finesse.

### HOW TO SERVE

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.

**VINTAGE**  
2009

**STYLE**  
Port

**WINEMAKER**  
David Guimaraens

**ALCOHOL**  
20%

**RESIDUAL SUGAR**  
99 g/l

