

NEW RELEASE

# TAYLOR FLADGATE 2011 VINTAGE PORT



TAYLOR FLADGATE®

## BACKGROUND INFORMATION

On 23rd April, 2013, Taylor Fladgate announced its decision to release a classic Vintage Port from the exceptional 2011 harvest. Comments on the Taylor Fladgate 2011 Vintage Port and the viticultural year are as follows:

Adrian Bridge, Managing Director:

“2011 was a textbook year that has produced Vintage Ports which are classics in every sense. The Taylor Fladgate 2011 is a perfect example of the house style, elegant and refined but also with the characteristic inner strength and stamina which define Taylor Fladgate Vintage Ports.”

David Guimaraens, Wine Maker:

“The heavy rainfall during the previous winter meant that the vines had access to plentiful reserves of ground water throughout the hot dry summer. As a result the crop was very evenly ripened and the wines have a wonderful combination of pure fruit and aromatic complexity as well as the firm well integrated tannins necessary to ensure longevity. As usual the wines of Vargellas have contributed their distinctive scented quality to the blend.”

The Taylor Fladgate 2011 Vintage Port blend was drawn exclusively from the firm’s own quintas (vineyard estates). As is traditional, the blend was based on the wines of Vargellas and Terra Feita with a smaller contribution from Quinta do Junco.

## TASTING NOTE

Impenetrable blue-black color with narrow purple rim. Intricate and finely constituted, the nose displays classic Taylor Fladgate elegance and poise. A dense core of pure complex fruit, redolent of blackberry and cassis, is enveloped in a fragrant aura of violets. Resiny garrigue scents and subtle notes of licorice and black coffee emerge as the nose develops. On the palate, taut, linear tannins provide a solid framework. Fine berry fruit flavors linger into the finish where the tannins re-emerge to provide an attractive touch of austerity. This is textbook Taylor Fladgate, the fine aromas and distinctive floral character of Vargellas blending with the dense dark woodland fruit and herbal scents of Terra Feita to produce a stylish wine with the unmistakable Taylor Fladgate combination of stamina and refinement.

## NOTES ON THE 2011 VITICULTURAL YEAR AND HARVEST

The winter preceding the 2011 harvest was wetter and colder than the 30-year average. Budburst occurred as usual mid March and warm weather and rainfall in April produced vigorous growth. At the beginning of May dry conditions set in and there was little rainfall in eastern areas of the Douro until late August. However the vines were able to draw from the plentiful ground water reserves built up during the previous winter and bunches developed and ripened in ideal conditions. Veraison occurred a little earlier than usual on 15th June. Mild weather in June and July was broken only by a heat wave in the second half of June. August was hot and dry, with perfectly timed rainfall on 21st August and 1st September rounding off an excellent ripening season and producing a well balanced crop.

Quinta de Vargellas, in the Douro Superior, was the first Taylor Fladgate property to start harvesting on 10th September. Here as elsewhere the crop showed high sugar levels balanced by excellent acidity. In the Pinhão Valley, harvesting started at Quinta do Junco and the upper part of Quinta de Terra Feita on 14th September and in the lower part of Terra Feita the following day. Fermentations were long, allowing balanced and complete extraction, and musts displayed intense color and powerful fruit character from the outset.



## LABEL



## BOTTLE FORMATS

	375mL
	750mL
	1.5L
	3L
	6L

## CASES PRODUCED

11,000



