

VINTAGE PORTS 2017

*Intens, verleidelijk
& complex*



VINTAGE PORTS 2017

Vintage 2017: Een exceptioneel goed jaar

Op 23 april jl. hebben Taylor's en Croft het oogstjaar 2017 gedeclareerd als een Classic Vintage jaar. Beide porthuizen spreken van een exceptioneel goed jaar. Een opvallende rol is in 2017 weggelegd voor de oude stokken die beide porthuizen rijk zijn. De extreme droogte dreef de stokken tot een uiterste, de druiven leverden op hun beurt voor welhaast nieuwe dimensies in Port.

OOGSTJAAR 2017

2017 zal herinnert worden als het jaar van extreme droogte en een hele vroege oogst. Bij de ontwikkelingen in de wijngaard was zowel bij Taylor's als bij Croft in grote lijnen eenzelfde patroon te zien. De intense droogte tijdens voorjaar en zomer hebben de (oude) stokken hard aan het werk gezet en, mede dankzij een mildere maand augustus, gezorgd voor een opmerkelijke kwaliteit van de druiven. Zowel bij Taylor's als Croft werd uitzonderlijk vroeg gestart met de oogst. Eind augustus begonnen de eerste activiteiten in de wijngaard. Leuk detail: de laatste keer dat ze bij Taylor's zo vroeg startten met oogsten was in 1945. Dat jaar staat vandaag de dag nog steeds te boek als een van de beste vintages ooit...

Hoofd-wijnmaker David Guimaraens over de Taylor's Vintage van 2017: "The old vineyards at Vargellas produced truly magnificent results. The beautifully ripened grapes have produced dense, firmly structured wines, quite reserved at this early stage but with impressive depth and reserves of aroma." Over de opbrengst bij Croft is Guimaraens eveneens vrij uitgesproken: "We will remember 2017 as a year in which the old vineyards at Quinta da Roeda produced truly exceptional results."

SINGLE VINEYARD VINTAGE

Mede door toedoen van die exceptionele kwaliteit kondigden zowel Taylor's als Croft aan dat ze hebben besloten om van de 2017 een Single Vineyard Vintage uit te brengen. Voor Taylor's betekent dit de zeldzame 8e uitgave van de Quinta De Vargellas Vinha Velha en bij Croft is voor de allereerste keer een speciale Vintage uitgebracht onder de naam Sêrikos. Deze is vervaardigd met druiven van Croft's belangrijkste bezit Quinta da Roêda, beroemd vanwege zijn imponerend oude stokken.

***Profiteer nu van onze speciale voorverkoop aanbieding
en haal deze exceptionele Vintage Ports in huis!***



CROFT VINTAGE PORT 2017

De Croft Vintage 2017 is verleidelijk en fluweel met intens rijp fruit en verfijnde kruidigheid

Dichte inktzwarte kern met rood-paarse rand. Een verleidelijke Croft-neus, rijp en uitnodigend, maar met de duidelijke diepte en complexiteit van 2017. In de geur de gebruikelijk mollige, sappige zwarte bessen, zwarte kersen en wat frambozen, maar al snel verrast de wijn ons met complexe florale aroma's, groene geuren van eucalyptus, salie en munt en een aangenaam milde kruidigheid. In de mond stevige tannines verpakt in een fluweelachtige textuur. Een exotische en verleidelijke, maar tevens zware wijn, met de concentratie en een uithoudingsvermogen die verraad dat de wijn nog een lang leven voor zich heeft. Een van de beste Croft-vintages ooit.



TAYLOR'S VINTAGE PORT 2017

De Taylor's Vintage 2017 is elegant met gekonfijt fruit, prachtige structuur en indrukwekkende complexiteit

Intense, bijna zwarte kleur met smalle paarse rand. Een klassieke Taylor's-stijl, gekenmerkt door precisie en elegantie. De neus is indrukwekkend met het herkenbare aroma van viooltjes, die herleiden naar de druiven van Quinta da Vargellas. Licht gereserveerd, maar de complexiteit, spannende diepte en zijn overduidelijk groot potentieel zijn niet te missen. De port heeft een prachtig mondvullende structuur, bijgestaan door rijpe, gespierde tannines en een eindeloze en krachtige golf van gedroogd fruit, vijgen en sappige bessen. Waanzinnige Vintage van Taylor's, die zich de komende decennia alleen nog maar verder zal ontwikkelen richting een buitengewoon en majestueus niveau.

NEW RELEASE · TAYLOR'S 2017 · VINTAGE PORT



BACKGROUND INFORMATION

Taylor's has announced that a classic Vintage Port will be bottled from the outstanding 2017 harvest. Comments are as follows:

Adrian Bridge, Managing Director:

"After a long gap following the 2011 release, we are delighted that nature has awarded us two magnificent classic Vintage Ports in a row, the highly acclaimed 2016 and now the superb Taylor's 2017. The 2017 displays the fine focused fruit and floral dimension typical of Taylor's but with the scale and depth which are hallmarks of the year. An exceptional wine showing great promise for the future."

David Guimaraens, Head Wine Maker:

"We will remember 2017 for the very dry conditions throughout the growing and ripening seasons and the very early harvest. August was not excessively hot and, although the wines were concentrated by the dry conditions and low yield, I found them beautifully balanced. At Taylor's Quinta de Vargellas estate, we had the earliest start to the harvest since 1945, one of the finest 20th century vintages. As often happens in dry years, the old vineyards at Vargellas produced truly magnificent results."

Commenting on the wine: "The thick skinned, beautifully ripened grapes have produced dense, firmly structured wines, quite reserved at this early stage but with impressive depth and reserves of aroma. The 2017 is classic Taylor's, with fine, linear fruit and the signature floral scent." •

AVAILABLE IN



TASTING NOTE

Opaque black at the centre with a narrow purple rim. Uncompromisingly Taylor's in style, elegant and precise. The nose is threaded with very fine, linear fruit, heady and complex but restrained by a graphite minerality. Quinta da Vargellas has imprinted its signature fragrance of violets, which hangs like a scented veil over the wine, and there are discreet terroir notes of citrus, wild herbs and gumcistus. The nose is still reserved and discreet but there is impressive depth and background, as well as hints of complexities still to emerge with time. The palate is held in place by lithe, muscular tannins, firm and grippy on the finish, and ends with a powerful surge of crisp, pure berry fruit. A beautifully delineated wine, with the hallmark Taylor's poise and definition and the tantalising promise of pleasures still to come. •



NOTES ON THE 2017 VITICULTURAL YEAR AND HARVEST

Following a wet 2016, the year started with cold and dry winter conditions, with a fifth less rainfall than the thirty-year average. Bud burst occurred relatively early, around 10th March. The dry



conditions continued into Spring and the warm weather in April and May encouraged the rapid growth of the vines. The first three weeks of June were extremely hot, causing damage to the new bunches in some areas of the Douro. The early cycle continued with véraison around 18th June, one month earlier than the previous year. Apart from some thunderstorms and rainfall early in July, conditions remained dry until the end of September although temperatures for much of the ripening season were moderate. As expected, the crop ripened very early, showing high sugar levels which led to longer fermentations and very effective colour extraction. Picking started at Taylor's Quinta de Vargellas on 1st September, the earliest in a generation. The last time picking was recorded as having started this early was in 1945 – one of the greatest of the 20th century vintages - when the first fruit was picked on 3rd September. Temperatures at harvest time were mild, with cool nights, leading to balanced fermentations and excellent extraction. The musts were dense and marked by exceptional depth of colour and impressive phenolics. •

CASES PRODUCED 11.500

NEW RELEASE · VARGELLAS VINHA VELHA 2017 · VINTAGE PORT



BACKGROUND INFORMATION

In addition to a classic Taylor's Vintage, Taylor's has announced that it will bottle a Vargellas Vinha Velha Vintage Port from the exceptional 2017 harvest. Comments on the release are as follows:

Adrian Bridge, Managing Director:

"Rare wine enthusiasts and collectors will be excited to hear that Taylor's will release a 2017 Vargellas Vinha Velha Vintage Port. This will be only the eighth Vargellas Vinha Velha ever to be released and quantities are very limited. As usual, it is an extraordinary wine, a showcase of the old vines' ability to deliver multiple layers and dimensions of aroma."

David Guimaraens, Head Wine Maker:

Commenting on the viticultural year: "Two factors stood out in the 2017 viticultural year. There was hardly any rainfall during the spring growing period with drought conditions continuing throughout the summer. Also, the vineyard cycle was well in advance of the normal calendar and the start of the harvest at Quinta de Vargellas was the earliest for a generation. Not since the iconic vintage of 1945, one of the greatest of the 20th century, has picking at Vargellas started so early. As often occurs in dry years, the oldest vines, with their extensive root system and reserves of stored energy, produced stunning results."

Commenting on the wine: "I think 2017 Vargellas Vinha Velha is a superb example of what the old vineyards are capable of achieving. The wine has all the density and depth of the 2017 vintage but is wonderfully multidimensional, the diversity of vines varieties in the five historic vineyard plots contributing to its aromatic complexity." •

AVAILABLE IN



TASTING NOTE

Impenetrable ruby black core and narrow purple rim. As usual with the Vargellas Vinha Velha, the nose is beautifully balanced and complete, revealing multiple layers and dimensions of aroma as it opens up in the glass. The base is a coulis of dense, dark berries, with brambly woodland fruit, cassis and black cherry aromas. The voluptuous richness of the fruit is tempered by an attractive flinty, mineral edge and the discreet pungency of wild herbs and cedar wood. As the wine evolves, evocative aromas emerge, such as beeswax, leather and cigar box, like the unexpected resonances of an antique instrument. The palate is supported by thick granular tannins and is packed with dense black and red berry fruit flavour that rises in a crescendo on the finish. A wine of majestic scale and proof, if any were needed, that 2017 was an exceptional year for old vines. •



NOTES ON THE 2017 VITICULTURAL YEAR AND HARVEST

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BOTTLES PRODUCED 5.600



BACKGROUND INFORMATION Croft has announced the release of a classic Croft Vintage Port from the outstanding harvest of 2017. Comments on this release are as follows:

Adrian Bridge, Managing Director:

"We are delighted to announce that we will bottle a Croft Vintage 2017, one of the finest classic Vintage Ports made by the house in recent years. As usual, the imprint of Croft's famous property, Quinta da Roêda, is apparent in the wine's seductive fruit, silky texture and complex scented quality. However, the wine displays all the density and background which are features of the 2017 wines."

David Guimaraens, Head Wine Maker:

"The 2017 viticultural cycle remained well ahead of the usual calendar right up to the harvest which was the earliest for a generation. Croft's Quinta da Roêda started picking on the last day of August, the earliest since 1945. The very dry ripening season and the excellent exposure of the Roêda vineyards have combined to produce wines of exceptional depth and density."

Commenting on the wine: "The 2017 has all the silky character, voluptuous fruitiness and exotic aromas associated with the house style. However, the exceptional conditions of the year have brought an impressive tannic 'grip' and an attractive minerality giving the wine vigour and resilience."

TASTING NOTE Dense inky core fading to a magenta rim. A seductive Croft nose, ripe and voluptuous but with the depth and density characteristic of the 2017 vintage. As usual, plump, juicy blackcurrant, black cherry and raspberry form the backdrop. However, the nose is soon drawn into a vortex of heady, complex aroma in which resinous scents of eucalyptus and gumcistus blend with pungent notes of sage and mint, fresh hints of grapefruit and a mellow spiciness. On the palate, firm, sinewy tannins are wrapped in a thick envelope of dense, velvety texture. As is often the case, this is one of the most exotic and beguiling wines of the vintage. However, it is also a weighty wine, dense and deeply coloured, with the concentration and stamina to ensure a long life in bottle. One of the finest Croft Vintages of recent years.



NEW RELEASE

**CROFT
2017
VINTAGE**

**CASES
PRODUCED
3.900**

AVAILABLE IN



NOTES ON THE 2017 VITICULTURAL YEAR AND HARVEST The vineyard cycle got off to an early start, with the first buds emerging between 8th and 10th March, in spite of the cold, dry weather. The very dry Spring stood out as a defining feature of the 2017 viticultural year. Only a few millimetres of rain fell in April, usually one of the wettest months, with May and June continuing dry. Temperatures were above average for the period. The early development of the vines continued, with flowering starting right at the beginning of May and a very early véraison making its appearance around 18th June. The drought conditions continued throughout the summer and until the end of September.



July was hot but, fortunately, the temperatures in August fell to more moderate levels, particularly at night, giving balance to the ripening crop. Picking at Quinta da Roêda began on 31st August, the earliest start date for over 70 years. Winemakers' notes refer to the exceptional density of the musts, yielded by thick skinned grapes, and for the impressive scale and richness of the wines produced from the oldest vineyard plots.



BACKGROUND INFORMATION Croft has announced the release of the first Vintage Port made from the produce of the old, historic vineyard plots on the company's flagship property, Quinta da Roêda. Named Sêrikos, a historical reference to the property's involvement in the production of silk following the destruction of its vineyards by Phylloxera and to the silken quality of its wines, it will be made available on allocation in very limited quantities. Comments on this release are as follows:

Adrian Bridge, Managing Director:

"We are very excited to announce the release of Sêrikos, the first old vines Vintage Port from Croft's Quinta da Roêda. Roêda has one of the most extensive and well-preserved areas of old vineyard in the Douro Valley. First planted in the late 19th century, they represent a unique historic legacy and their essence is now encapsulated in a rare Vintage Port which we have named Sêrikos."

David Guimaraens, Head Wine Maker:

"We will remember 2017 as a year in which the old vineyards at Quinta da Roêda produced truly exceptional results. This is often the case in dry years where the old vines reap the benefits of their extensive root systems. This was certainly one of the driest of recent years, with almost no rainfall during the growing and ripening seasons. It was also marked by a very early harvest, with picking at Roêda starting at the end of August. This was the earliest since the legendary year of 1945. It was already clear at harvest time that the wines of the old vineyards were quite remarkable, dense, deeply coloured and intensely aromatic."

Commenting on the wine: "If there was a year which cried out for a Vintage Port to be made from the old vines at Quinta da Roêda, 2017 was it. The first Sêrikos has all the typicity of Roêda, with its opulence, silky texture and fine scented quality. But the old vines have added an overwhelming complexity and the wine has impressive scale and depth."



NEW RELEASE

**QUINTA
DA ROÊDA
SÊRIKOS
2017
VINTAGE**

**BOTTLES
PRODUCED
2.425**

AVAILABLE IN



TASTING NOTE Inky black centre in a slender ring of deep purple. The nose opens with a dazzling peacock's tail of scents and aromas. The rich, ripe fruit, which is a consistent feature of the wines of Quinta da Roêda, has developed a kaleidoscopic complexity, crisp red berry aromas blending with ripe, succulent black fruits and a fresh grapiness. The signature Roêda eucalyptus and rock rose scents merge with hints of crushed mint, fresh citrus notes and a pot-pourri of savoury herbs and dried rose petal. The wine opens a treasure chest of surprising nuances as it develops in the glass. On the palate the wine is thick, dense and silky, packed with opulent fruit and supported by a mesh of tightly-woven tannins. This magnificent expression of the oldest vineyard plots at Quinta da Roêda showcases the old vines' remarkable qualities and their ability to open doors on unexpected new dimensions of aroma.



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