



TAYLOR'S®



1975 SINGLE HARVEST PORT

BACKGROUND INFORMATION

For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. 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. These three iconic properties, each occupying a distinct geographic location and with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style.

THE WINE

Taylor's holds one of the most extensive reserves of very old cask aged Port of any producer. They include a collection of rare Single Harvest Ports. These are Ports from a single year which age to full maturity in seasoned oak casks and display the year of harvest on the label. Taylor's has decided to make a limited release, each year, of a Single Harvest Port made 50 years previously. The ninth in the series is the 1975 Single Harvest.

NOTES ON VITICULTURAL YEAR AND HARVEST

A wet Winter was followed by a long dry Summer with almost no rain. Maturation of the fruit was slow and by the middle of September the grapes were far from ripe. In the last four days of September over three inches of rain fell, and this was followed by a period of warm and sunny weather so that by the time the vintage started on the 6th October maturation was complete.

TECHNICAL ANALYSIS

Alcohol by volume: 20%

Residual sugar: 139 g/l (dm³)

Total acidity: 5.80g/l (dm³)



PRESS COMMENTS

• **jancisrobinson.com, April 2025, 18 Points**
Test-tube-sized sample. The latest release in the Taylor's Single Harvest collection. Light golden brown with an umami/savoury aroma alongside all the sweetness of dried fruits, mostly raisin and fig. And a hint of walnuts. Complex and inviting. On the palate, sweet and yet mouth-watering with dried non-sulphured apricots (the brown ones). Deep and full in the mouth with excellent freshness to balance all those rich dried-fruit flavours. Gently chewy texture is a perfect foil to the sweetness. So many layers of flavour. A wine to sip slowly and savour every mouthful. (JH)

TASTING NOTES

Rich chestnut in colour, with a broad amber rim. An elegant, floral, beautifully perfumed nose with an opulent core of wild honey, treacle, tea leaf and a delicate red cherry compote, delivers wonderful freshness. Cedary cigar box aromas, notes of wild rosemary, thyme and a kiss of fresh mint add a discreet level of complexity. The palate is luscious and lifted by a fresh acidity with flavours of blood orange marmalade, dried figs, apricots and rum babá. The finish is bright, lean, fresh and harmonious. A superb Single Harvest Tawny Port.

STORAGE

This wine is ready to drink and does not require decanting. The bottle should be kept upright, protected from direct sun light and at a cool and constant temperature.

SERVING

The wine benefits from being served slightly chilled, between 12°C to 16°C. The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

PAIRING SUGGESTIONS

Taylor's 1975 Single Harvest is an excellent accompaniment to many desserts. It combines well with flavors of figs, almonds and caramel. It is an excellent complement for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit.