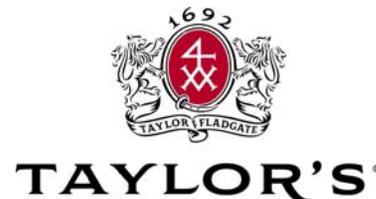


2005 LATE BOTTLED VINTAGE PORT



Background Information

Taylor's were pioneers of the LBV category, developed to satisfy the demand for a high quality ready-to-drink alternative to vintage port for everyday consumption. Unlike vintage port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled. Taylor's continues to lead the LBV category of port worldwide, in spite of the fact that many other shippers now also produce an LBV.

The wines used to blend Taylor's LBV were drawn from a reserve of some of the best full bodied red ports, produced at the 2005 harvest, from grapes grown on Taylor's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas.

Notes on Viticultural Year and Harvest

The winter preceding the 2005 harvest was extremely cold and dry leaving the reserves of water severely depleted after an already dry and hot 2004.

The growing season started later than usual as a result of the cold weather and the shortage of water. The whole growing season was marked by lower vigor and small berry size for all grape varieties.

From May 16th until 6th September there was no further rain. However, in spite of the extreme heat and drought like conditions, the ripening process continued normally, although at a slower pace than usual. Fortunately, the dry summer conditions were relieved by steady rainfall between 6th and 9th September, giving the vines the critical relief that they needed, enabling them to complete the ripening process and deliver a perfectly ripe and well balanced crop.

Press Comments

Decanter World Wine Awards, May 2011 – Silver Medal

Tasting Note:

Deep ruby colour. The elegant nose combines fresh and intense blackcurrant and cherry aromas with subtle notes of liquorice and spice. On the palate, the rich and concentrated black fruit flavour is supported by firm well-integrated tannins. True to the Taylor style, the wine shows great balance and finesse.

Serving Suggestions

Taylor's LBV is the perfect finish to any meal. It does not need to be decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

