



TAYLOR'S®

TAYLOR 1977 VINTAGE

Background Information

1977 is one of the most sought-after port vintages and ranks among the finest of this century. The winter of 1977 was one of the wettest on record and the early summer was generally cool and unsettled. Flowering was uneven, reducing the potential yield of the crop. From mid-August onwards, however the weather became hot and dry, and the grapes matured and concentrated to a magnificent ripeness, being picked in perfect condition towards the end of September.

Dense and concentrated, with enormous reserves of fruit, the Taylor 1977 will repay being kept in bottle for at least another ten years. In common with all vintage ports the Taylor 1977 will, when it is mature, have thrown a considerable deposit in the bottom of the bottle and must therefore be decanted.

Notes on Viticultural Year and Harvest

The Winter of 1976/7 was one of the wettest on record and after three years of drought this rain was very welcome.

Temperatures in the Spring and Summer were lower than normal which affected maturation. Fortunately, September was an extremely hot month and picking started generally on the 1st October. Bunches were clean and the grapes completely free of disease.

The young wines appear to be very promising and have excellent colour.

Tasting Notes – 25/05/2000

Deep rich red colour, opaque in centre with lighter brick edges. Good intense mature fruit aromas. Nice depth and richness with chocolate, cherry and blackberry fruits coming through. Rounded firm, full palate. Concentrated flavours of raisin and treacle. A smooth velvety finish. Drink now – 2020.

Press comments

James Suckling, *Wine Spectator, Internet, 1989*

“There is an explosion of fruit and tannin in the mouth at the same time this wine is in total harmony. Deep dark ruby, with blackberries and violets on the nose, full bodied, with masses of blackberry flavors, full, hard tannins and a very long finish. Will age for decades. Drink 1996-1998. **98 points.**”

Clive Coates MW. *Wine Enthusiast's Guide, 1992.*

“Full colour. Classy nose, rich fat, concentrated and crammed with fruit. Chocolatey, raspberry, blackberry cream wine. Full, very rich, ripe, powerful and intense. Lovely finish, excellent 2000-2036.”

USA F. Pacult's *Spirit Journal, 1992.*

“... the sublime flavour alone is worth whatever it costs; a peerless symphony of flavour, the best fortified wine, check that, the best alcoholic beverage I've ever tasted; a perfect port; peak drinking period 2018/2025 perhaps even longer! **Highly recommended rating - 100.**”

Robert Parker. *The Wine Buyers Guide.*

“The 1977 has consistently been at the top of my list of vintage ports in this great vintage. It is a mammoth, opaque, statuesque vintage port of remarkable depth and power, but it should not be touched before 2000. **96 points.**”

Michael Broadbent MW. *The Great Vintage Wine Book II*

“Deep and fairly intense ... equally deep and rich nose, singed raisins and liquorice; sweet, full bodied, powerful packed with all the requisite components, vigorous, great length. Classic. Drink 2001-2050. **5 stars potentially outstanding.**”



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Steven Spurrier, Circle Update, February – March 2005

“Fine deep colour, nose of wild violets, not unlike a top Pauillac, smooth with vanilla touches, really fine depth and balance, alcohol totally absorbed.”

The world's Greatest Wine Estates, A Modern Perspective, Robert Parker, 2005 – 96 points

Portugal, Taylor

“This stubborn, slow-to-evolve Vintage Port possesses a dark plum/garnet color with a hint of amber at the edge. Full-bodied and dense, this mammoth effort exhibits huge tannin, power, structure, and concentration, but appears reluctant to reach its adolescence. Still young after surpassing a quarter of a century in age, this large scaled Port is revealing more complexity aromatically, but remains tight in the mouth. Anticipated maturity: 2010-2030.”