

# 2009 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 2009 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

2009 will be remembered as a year of low yields. This was partly due to the small amount of fruit and also to the effect of the very dry ripening season. Dormancy ended very early, with bud burst starting at Pinhão in the first week of March.

The ripening season started with relatively cool weather which continued throughout July but in August this turned to intense heat. From July through to the harvest in September, there was almost no rain. These hot, arid conditions produced concentrated musts, rich in colour, tannins and sugar and by early September the grapes had reached phenolic maturity.

An early start to the harvest ensured that the wines had a good acid balance and avoided over ripeness.

## Press Comments

### Tasting Note:

Deep ruby red colour, black morello cherry on the nose, great vibrancy and wonderful freshness of fruit. On the palate, cassis, plums and blackberry combine harmoniously with the well-integrated and tightly knit tannins. Long elegant finish.

### 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.

