

TAYLOR FLADGATE

Classic Vintage Porto 2018

95 Points

The 2018 Vintage Port is a field blend aged for approximately 18 months in very old and large wooden vats. It comes in with 100 grams of residual sugar. This is the third straight declaration (2016, 2017 and this 2018) of a classic Vintage Port for Taylor's. When last seen, this was very good. Let's check in. This is an accessible Taylor's that drinks fairly well now, but it still shows some power. Most of all, though, the fruit is sensational. It's utterly delicious, with the young fruit ripe and rolling over the palate. This is coming along fast, so that with decanting, you might even drink it now, but that would be an error. It is not coming close to showing everything it has. In the



back of my head, I am wondering a little about how fast this is coming around, so it seems, but it does so many things well, I can't be churlish right now. Let's see in time if it is going to be a long-haul wine, as I expect Taylor's to be.

Mark Squires - August 10, 2022

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