

TAYLOR'S CHIP DRY WHITE PORT



\$39.99

Product Code:	5602	Closure:	Cork
Country:	Portugal	Unit:	Each
Region:	Douro	Volume:	750ml
Sub Region:	Porto	Alcohol:	20.0%
Style:	Fortified		
Variety:	Port		







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TASTING NOTES

Winery notes

"Taylor's pioneered dry white aperitif port over sixty years ago. Chip Dry White Port was first blended in 1934, since when it has acquired a devoted following throughout the world. Chip Dry is made from selected dry white ports produced from grapes grown in the Douro Superior (the eastern area of the Douro Valley). Although several white grape varieties are used, the Malvasia Fina grape predominates.

Chip Dry is produced using the traditional port wine vinification method, brandy being added to the must to halt fermentation and to preserve some of the grape's natural sugar in the finished wine. In the case of Chip Dry, the brandy is added later, when much of the sugar has been converted into alcohol, producing a port of unusual dryness.

The individual wines are matured separately in oak vats for between four and five years and are then blended together shortly before bottling to give balance and character.

Pale, straw colour. Delicate nose combining fresh fruit fragrances with the mellow aromas and hints of oak of a traditional white port. Fresh, lively palate, with good flavour and crisp, dry finish."

4 Stars Cuisine Port Tasting, October 2021

"A fantastic dry port resplendent with sultanas, orange peel, citrus flowers and light caramel flowing from the nose into a balanced and textured palate. The steely acidity provides brightness and length. Good on it's own and, believe it or not, fantastic mixed with a good quality tonic."



CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch

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