

## 1974 SINGLE HARVEST TAWNY PORT



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for two centuries Graham's has cultivated its reputation as one of the greatest names in Port. The quality of Graham's Port relies on the finest grapes, primarily sourced from five iconic quintas in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, which are privately owned by members of the Symington family.

### THE WINE

On the 25th of April 1974, a military-led coup overthrew the dictatorship which had governed Portugal for half a century. In its immediate aftermath it unleashed social and political tensions, in the prevailing turbulent climate the family elected not to bottle Vintage Port. Nonetheless, many of the year's wines were so exquisite that they were selected for maturing in cask. For Peter Symington, this was just his fifth vintage in the Douro, but as he gradually took on the position of head winemaker, taster and blender, it became his responsibility to nurture the development of this wine during its prolonged ageing in cask, before passing that responsibility to his son Charles.

### HARVEST NOTES

Port producers faced that year's harvest with some trepidation due to the volatile political, social and economic climate. Their fears were, however, largely unfounded as Michael Symington testified in his harvest notes, dated October 1974 '*here all has been very peaceful and many report one of the happiest "vintage atmospheres" for many years.*' he also reported one of the finest vintages in recent years – '*the overall 1974 Port wine vintage must prove to be one of the best for many years.*'

### PROVENANCE · GRAPE VARIETIES

The Graham's 1974 Single Harvest Tawny, originating almost entirely from field blends in the Malvedos vineyard, has reached us in outstanding condition and Charles has selected the finest casks for bottling, almost half a century after the wine was made.

### STORAGE · SERVING · FOOD PAIRING

Graham's 1974 Single Harvest pairs perfectly with creamy or nutty desserts or savoured on its own as a dessert in its own right. Serve chilled and consume within 6-8 weeks of opening.

### TASTING NOTE

Coppery centre with a pale bronze edge. The broad range of aromas reveals sultanas, quince preserve and a combination of subtle caramel, vanilla and ginger notes. The palate is silky and sensual, with a zest of soft, tingling tannins which continue to underpin the structure and the wine's vitality. The long finish provides reminiscences of peppery spice, tea leaf and thyme.

### WINE SPECIFICATION

Alcohol: 20% vol (20°C)  
Total acidity: 5.1 g/l tartaric acid  
Baumé: 4.8  
pH: 3.35  
Total sugars (glu+fru): 124g/l  
Allergy advice: Contains sulphites