

1950 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

Across over seven decades, generations of winemakers and master blenders have watched and nurtured this incredibly rare wine as it ages peacefully in the Graham's Lodge in Vila Nova de Gaia. As Europe began slowly rebuilding its ravaged economy from World War II, only limited quantities of the best parcels of wine of the 1950 harvest were set aside for long-term ageing. Over time, these casks were used for blending with other wines and very little has reached us. Charles Symington has now decided to release just half of the last cask. This remarkable wine is a celebration of the deep complexity and balance that only experience can craft.

THE HARVEST

The 1950 growing season in the Douro was generally moderate with none of the heat spikes recorded in recent years which slowed the pace of the growth cycle and resulted in a late starting harvest. In these conditions, maturations proceeded steadily, delivering grapes with an incredible balance of sugar and acidity.

An entry in the Symington family harvest records, written by brothers Maurice and Ron Symington post-harvest notes: "conditions throughout were ideal, cool nights and never too hot during the daytime." This generally cool profile of the growing cycle defined the elegance and extraordinary freshness which are hallmarks of the finest 1950 wines.

PROVENANCE · GRAPE VARIETIES

The grapes for this port were sourced primarily from Graham's Quinta dos Malvedos, but also from other smaller vineyards in the Rio Torto Valley from where Graham's traditionally secured some of the best grapes for its ports. Principal grape varieties were Touriga Franca, Tinto Cão, Tinta Amarela, Touriga Nacional, Tinta Barroca and Sousão.

STORAGE · SERVING · FOOD PAIRING

Seven decades in seasoned oak casks have given this port incredible breadth and complexity. It is best enjoyed after a meal, slowly savoured as a dessert in its own right. Given both the wine's incredible freshness and concentration it will also pair perfectly with creamy or nutty desserts. Serve chilled and consume within 8 weeks of opening.

TASTING NOTE

The deep auburn centre reflects the wine's amazing concentration, while the pale ochre rim signals its venerable age. A flourish of aromas reveals walnuts, soft caramel and honey notes, demerara, citrus preserves and cigar box scents. The voluptuous palate — simultaneously intense and delicate — unravels layers of refined, rich citrus fruit and soft caramel, with a beam of freshness providing exquisite balance. Pleasant traces of tobacco leaf and mocha make for a lingering finale.

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 5.6 g/L (tartaric acid)
Baumé: 5.3
Allergy advice: Contains sulphites