

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

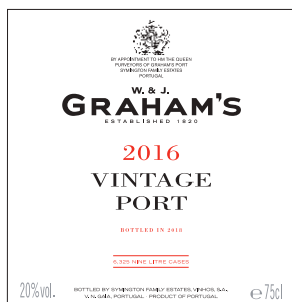


GRAHAM'S 2016 VINTAGE PORT

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QUINTA DOS MALVEDOS, MARCH 2016: THE RIVER DOURO, SWOLLEN BY THE ABUNDANT WINTER RAINFALL



PRODUCTION: 6,325 CASES INCLUDING 600 MAGNUMS
AND 352 TAPPIT HENS

The Symington family is pleased to announce the declaration of the 2016 Graham's Vintage Port to follow in the footsteps of the legendary W & J Graham's Vintages produced over the last two hundred years. Like most parts of the world, the Douro has not been isolated from the effects of climate change, and unusual weather conditions over recent years have often departed from those typically associated with classic vintage years. Fortunately, in 2016 the stars aligned and the year brought superbly structured and balanced wines, allowing us to announce a full vintage declaration.

After a warm and wet winter that replenished much-needed water reserves in the soil, the weather pattern then reversed, with an unusually cool and wet spring, which delayed flowering and led to some problematic damp conditions

in the vineyard in May. Timely interventions however, saw our crop come through unscathed.

The summer was extraordinarily hot, with several spikes in temperature above 40 degrees Celsius which caused the vines to very nearly shut down. The water reserves created by the abundant winter and spring rainfall proved critical in providing just enough soil moisture to sustain the hardy vines. Respite from the heat finally arrived between August 24th and 26th when 18mm of rain fell at Quinta dos Malvedos and Quinta do Tua. The vines soaked up the water and maturation picked up, only to be thwarted by another heat surge during the first week of September. Encouragingly, phenolic development was ahead of sugar graduations and so long as the latter could progress, indications were that phenolic ripeness could be achieved at comparatively low Baumés. A late harvest was inevitable as the grapes needed more time on the vines to complete their ripening.

The decisive moment of the vintage came on September 13th when a further 20mm of rain came down at Malvedos and Tua. This provided vitally needed water and lower temperatures. Perfect conditions were in place, but they would amount to little if the signs in the vineyards were not properly read. Charles Symington resisted the temptation to pick prematurely, setting the harvest starting date for September 19th. No sooner had harvesting started when he took a calculated gamble, deferring picking for another week, a move that was not without its risks given the imminence of the autumnal equinox. This decision was rewarded with three weeks of fine weather during which the grapes greatly benefited from the timely rain and the subsequent dry conditions and moderate temperatures. We could not have hoped for a more balanced and even ripening period.

As a result of the adjustments to the picking plan, each vineyard at Malvedos and Tua was picked at optimal ripeness. The *Valdossa* vineyard, high above the Malvedos estate house, produced superb grapes from its 30-year-old Touriga Nacional, their maturity delivering wines of



QUINTA DOS MALVEDOS

outstanding structure and complexity. The highest planted vineyard at the Quinta, the *Altos de Malvedos* (400 metres/1,300 feet) contributed its Sousão grapes, whose dark skins and acidity brought inky blue/black colour and freshness to the wine. At Graham's neighbouring Tua property, the old mixed vines from the *Muros* vineyard, planted over half a century ago on drystone walled terraces, provided exceptional quality and became a natural candidate for inclusion in this vintage. This vineyard yielded an incredibly low 230 grams/vine, contributing remarkable depth and complexity to the wine.

Two quintas owned privately by members of the Symington family, Vila Velha and Vale de Malhadas, contributed small parcels of excellent quality grapes. At Vila Velha, the *Vinha da Barca* contributed its finest Touriga Nacional and Touriga Franca, which were co-fermented to capture the full expression of this west-facing riverside vineyard. At Vale de Malhadas, the production from the barely half a hectare sized *Vinha dos Eucaliptos* vineyard provided elegant floral aromas from Touriga Franca grapes.



QUINTA DOS MALVEDOS: THE VINEYARD VIEWED FROM THE RIVER



QUINTA DOS MALVEDOS: THE VALDOZZA VINEYARD IN THE FOREGROUND

The small volumes of this Graham's 2016 Vintage bottling consist of 6,325 cases, including 600 magnums, and 352 Tappit Hens. The Symington family derive great confidence from the promise that this beautifully crafted wine holds for the future.

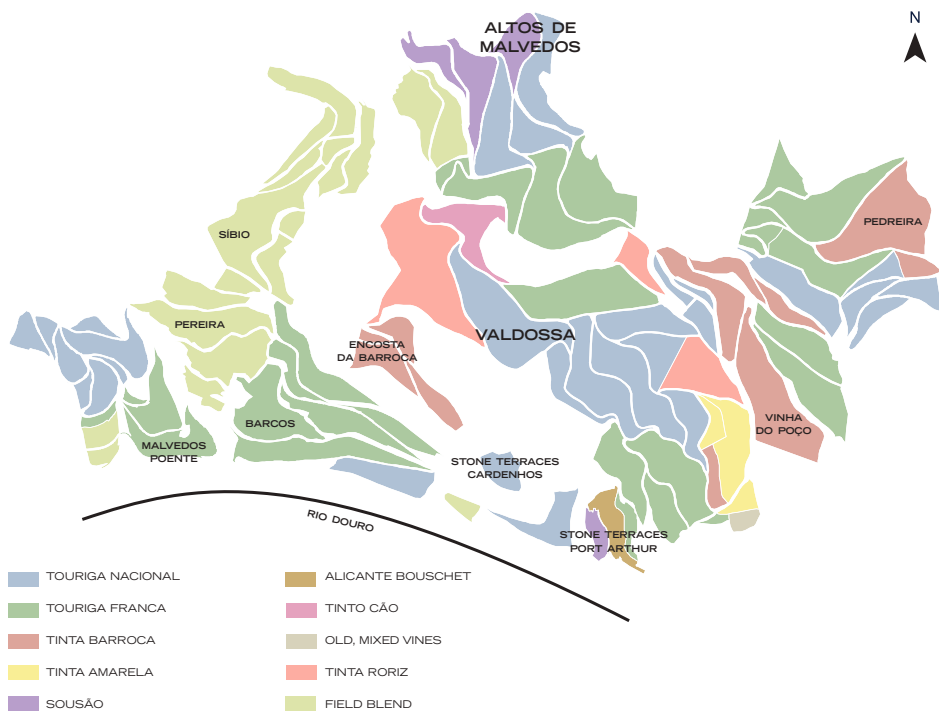
Tasting Note:

Classic expression of the Graham's style: concentrated and opulent with layers of fresh, ripe, black fruit flavours. Aromas of mint and eucalyptus with chocolate notes. The Graham 2016 combines superb complexity, structure and balance.

Wine Specification:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.49 (g/l)
- Baumé – 3.8
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington and Henry Shotton

QUINTA DOS MALVEDOS



GRAHAM'S 2016 VINTAGE PORT PROVENANCE

QUINTA	PERCENT IN BLEND	VINEYARD	YIELDS PER VINE
MALVEDOS	41%	Valdossa	1.06 Kg/vine
		Altos de Malvedos	0.93 Kg/vine
TUA	25%	Vinha dos Muros	0.23 Kg/vine
VALE DE MALHADAS	18%	Vinha dos Eucaliptos	-
VILA VELHA	16%	Vinha da Barca	-

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