

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



GRAHAM'S 2017 VINTAGE PORT

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THE GARDEN TERRACE, QUINTA DOS MALVEDOS



5,250 CASES 12X75CL

11% OF GRAHAM'S TOTAL VINEYARD PRODUCTION

Graham's is pleased to announce the decision to declare a 2017 Vintage Port, marking its first 'back-to-back' declaration of two consecutive years of outstanding quality since the 19th century.

Amidst growing concerns over climate change worldwide, the Douro has seen its fair share of unusual weather patterns in recent years. 2017 in particular was an exceptionally hot and dry year, with 42% less rain falling at Quinta dos Malvedos than the recorded thirty-year average. Fortunately, the very hardy and drought-resistant Douro varieties were well prepared to face this challenge and responded to the lack of water by devoting their

efforts on producing a small but high-quality crop with extraordinary concentration.

What was also remarkable in 2017 was the timing of the vintage, which started at Malvedos on 28th August, with the vines between two and three weeks ahead of normal in terms of their vegetative cycle. With such a small crop, only 166 pipes of grapes compared to 252 the year before at Malvedos (one-third less), the vintage was over by September 15th. Charles Symington noted at the time that we finished up on the same date that we would have been starting in a more typical year.

Also of note in 2017 was the early ripening of the Touriga Franca, typically the last variety to be picked, which came into the winery almost a full three weeks ahead of normal, with a staggeringly low average yield of 650 grams per vine. Similar conditions were recorded at Vale de Malhadas in the Douro Superior and at Vila Velha and Tua in the Cima Corgo each of which supplied wines for the 2017 Graham's Vintage Port. The quality of the Touriga Franca was so good that Charles increased its proportion in the final 2017 blend, relative to the two preceding Graham Vintages. The performance of the Touriga Franca is one of the surest barometers of a Vintage Port year.

The reason why back-to-back declarations have been so rare is that in the Port trade we have always had the luxury of comparing the attributes of the best wines from two consecutive years prior to committing to bottling the older one as a classic Vintage Port, typically at nineteen months of age. Normally one or other year stands out, making for a relatively easy choice. In the case of 2016 and 2017, we were faced with a true dilemma, with both years demonstrating outstanding quality and clear potential for ageing, albeit with very different characteristics. After many tastings and much debate over the relative qualities of the two Vintages and given the extremely positive evolution of the 2017 wines following the bottling of the 2016 in 2018, our family decided that



QUINTA DOS MALVEDOS

our only option was to follow up the 2016 with a further declaration of the 2017.

It would be easy to devote much of this page to providing a comparison of the style of the two years. We believe, however, that we should concentrate on describing the qualities of the Vintage in question, and in particular drawing attention to the exceptionally small bottling quantity of Graham's 2017 Vintage Port. It is worth recalling that a total of only 5,250 nine-litre cases (all formats) of wine have been bottled, which represents just 11% of what was produced in Graham's vineyards that year.



QUINTA DOS MALVEDOS



QUINTA DO TUA

Tasting Note

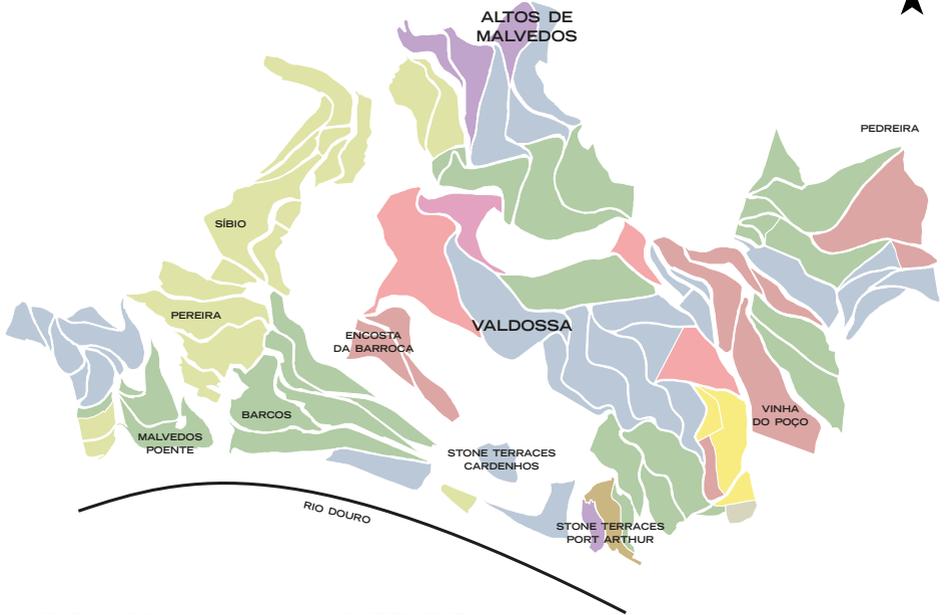
The wine is a truly outstanding example of the best that the Douro is capable of producing. Deep purple in colour and with a viscosity that signals a huge concentration, the aromas of blackberry, plum and bergamot leap out of the glass. On the palate there are layers of black fruit with fresh apricot highlights, and an amazingly long and persistent finish.

Provenance and variety make-up

- Quinta dos Malvedos: 58%
- Quinta do Tua: 21%
- Quinta do Vale de Malhadas: 12%
- Quinta da Vila Velha: 9%

- Touriga Franca: 47%
- Touriga Nacional: 35%
- Sousão: 11%
- Old mixed vines (field blend): 7%

QUINTA DOS MALVEDOS



 TOURIGA NACIONAL	 ALICANTE BOUSCHET
 TOURIGA FRANCA	 TINTO CÃO
 TINTA BARROCA	 VINHA VELHA
 TINTA AMARELA	 TINTA RORIZ
 SOUSÃO	 FIELD BLEND

Wine Specification

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.40 (g/l)
- Baumé – 3.90
- Bottled during May 2019 with no filtration
- Winemakers: Charles Symington, Henry Shotton