

2006



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.

WHEN I RETURNED HOME I REALISED WHAT A SPECIAL CORNER OF THE WORLD WE HAVE HERE

#### THE YEAR

Good winter rainfall replenished depleted soil water reserves. Settled spring weather encouraged good bud burst and fruit set, although the hottest May in 40 years and a very hot June strained the vines. A strong hailstorm on the 14th of June occurred, thinning of the crop in some Douro districts. A succession of Atlantic storms brought some rain during the harvest, but strong winds rapidly dried the bunches, thus pre-empting any harm to the grapes.

#### THE WINE

Terracotta-coloured core with deep brown rims denoting its relative youth. Fresh aromas of ginger are interspersed with hints of mint, tea and toffee apple. On the palate, the ripe fruit flavours deliver a pleasurable viscosity that lingers in the mouth. This is a generous and sumptuous Port with a broad palette of aromas and flavours.

*I'm looking forward to sharing a bottle of the Graham's 2006 Single Harvest Tawny one day with my Africa travelling companions and reminiscing about our great adventure!*

Rob Symington

#### WINE SPECIFICATION

Alcohol: 20% vol.(20°C)  
Total acidity: 4.6 g/L (tartaric acid)  
Baumé: 3.9  
Allergy advice: Contains sulphites