

WINE DESCRIPTION

GRAHAM'S 1966 VINTAGE PORT



Graham's

Graham's wines come primarily from its own Quinta dos Malvedos near Tua and Quinta das Lages in the Rio Torto. Two others, privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta de Vale de Malhadas, also supply Graham with finest quality grapes. All four Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

Tasting Notes

With a very attractive pale red rim surrounding a deep crimson centre. Super classic Graham nose of mature red fruits, with hints of mint and eucalyptus. On the palate, smooth and complex, with fine tannins and a very long finish.

The Viticultural Year

1966 was a wet winter in the Douro. May brought storms and low temperatures, fruit set was reduced as a result. July was fine and hot, but plenty of leaf growth prevented damage to the grapes. August was also very hot, but the vines resisted well due to the good water reserves in the soil.

Reviews & Awards

International Wine Challenge 1994 Gold Medal

"The attractive nose is showing good fruit and an aroma of peppermints. On the palate, there is excellent structure to what is a classic vintage port".

Wine International, October 1994

Score 19 out of 20

"Full, vigorous, rich and classy on the palate. Not too sweet. This is a big concentrated, very fine example. Bags of life ahead of it.

Clive Coates, The Vine July 1999

"Soft, mature, plums and roses nose. Soft and mellow on the palate. Meatiness, with a touch of spirit at the end. Lingering red cherries in liqueur".

Serena Sutcliffe MW, A Century of Vintage Port, 2002

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than once. In 2003, his son Charles won the same award.

Vintage Overview

An outstanding vintage of exceptional quality. Rather unjustly overshadowed by the 1963. In recent years 1966 has become recognised as being one of the very best post-war Vintage Ports. Declared by most of the major Port houses.

When young these were big, solid and well-built wines, with a perfect balance of tannins, fruit and acidity.

Contemporary Family Comments

"August was exceptionally hot, twice 45°C. was recorded. Fortunately the month ended with cooler weather and a little rain fell, but the first week saw a return to fine hot weather. The exceptionally wet winter left good reserves of moisture in the soil and leaf growth is above average, the prospects for quality are good."

Michael Symington
6th September 1966

Wine Specification

Alcohol by Volume: 21% v/v (20°C)
Total Acidity: 4.35 g/l tartaric acid
Baumé: 4.0

