

1994 SINGLE HARVEST TAWNY PORT



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly 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

1994 was an outstanding year in the Douro, acclaimed for producing one of the classic Vintage Ports of the twentieth century. Besides the exceptional lots chosen for bottling as Vintage Port, Peter Symington made a selection of other outstanding wines sourced from Quinta dos Malvedos and Quinta das Lages, which he earmarked for long term ageing in seasoned oak casks for future release as old tawny Ports. Peter's son Charles, who joined the company in early 1995, worked with his father in selecting the wines, both for bottle-ageing (Vintage) and long term wood-ageing (old and very old tawnies). Since Peter's retirement in 2009, Charles succeeded him as head winemaker and taster and having accompanied these wines' development over the last 23 years he has now selected 19 casks that he identified as showing particularly fine structure and elegance, meriting their bottling as Graham's 1994 Single Harvest Tawny.

HARVEST OVERVIEW

Following a number of exceptionally dry years, the very wet winter of 1993/94 was greeted with great relief, replenishing much needed ground water reserves, which proved invaluable through the very hot summer. A cool and wet period in May affected flowering, considerably reducing the final crop. The summer was fine and dry and the second half of August was particularly hot, accelerating the grapes' development. Fortunately, September was cooler and some refreshing rain during two days in the middle of the month proved crucial to the grapes' final ripening. The grapes were in excellent condition displaying remarkably even quality throughout. The musts showed excellent deep colour and beautiful floral aromas. The wines from Malvedos and from Lages, where they were trodden in traditional lagares, showed enormous promise from the outset.

WINEMAKERS

Peter Symington, subsequently assisted by Charles Symington in selecting the finest wine lots.

PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region and Quinta das Lages in the Rio Torto area. Traditional Douro grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinta Amarela.

STORAGE · SERVING · FOOD PAIRING

Graham's 1994 Single Harvest is a fabulous accompaniment to dark chocolate, caramel or vanilla based desserts, and can also be enjoyed alone, as a dessert in its own right. It is recommended that the wine be served lightly chilled to enjoy it at its best. Once open, the wine will keep in good condition for up to a month.

TASTING NOTE

Amber brown Tawny colour, amazingly intense and deep. Rose petal, oriental spice and toasted honey, overlaid by sweet balsamic & dried fig aromatics. Full bodied, still with fresh blue & black berry flavours. Delicate toasted coffee finish. Beautifully fresh, very intense & lingering flavours. Shows superb structure, balance and finesse.

WINE SPECIFICATION

Alcohol: 20 % vol.
Total acidity: 4.7 g/L (tartaric acid)
Baumé: 4.3°
Allergy advice: Contains sulphites