



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.

1972 SINGLE HARVEST TAWNY PORT



THE WINE

When the Symington family acquired Graham's in 1970, the then head of wine making, Peter Symington selected the first single harvest to be aged in old wooden casks. Accompanying the maturation of the 1972 Single Harvest Port throughout his career, he passed it on to his son when he retired in 2009. Charles Symington, current head winemaker, tasted each of the casks handed down to him by his father and selected nine for bottling. Each containing 712 bottles, this individually numbered limited release of 1972 Port is testament to the knowledge and experience passed down from father to son.

WINEMAKING

After the harvest in Quinta dos Malvedos and Quinta das Lages, the freshly fermented grape must was transported downriver to the Graham's historic 1890 Lodge in Vila Nova de Gaia for ageing. The cool maritime climate of the Atlantic coast provides the perfect condition for maturation, which in time results in the rich amber colour of Graham's exceptional 1972 Single-Harvest Tawny Port.

WINEMAKERS

Peter and Charles Symington.

STORAGE & SERVING

Graham's 1972 Single Harvest is a fabulous accompaniment to dark chocolate 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.

TASTING NOTE

A beautiful golden colour, with an intense ripe aroma of dried fruits and orange peel combined with cherry fruit and toasted aromas from more than 40 years of wood ageing, create tremendous complexity in this many layered wine. The flavour fills the whole palate with huge volume and power developing into an exceptionally long, fresh and honey-sweet finish.

WINE SPECIFICATION

Álcool: 20% (v/v 20°C)
Acidez Total: 5.70 g/L (as tartaric acid)
Baumé: 4.7
Allergy advice: Contains sulphites