

2011 SINGLE HARVEST TAWNY PORT



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.

THE WINE

2011 was an outstanding year in the Douro, producing very fine ports as well as Douro DOC (dry) wines. Besides the exceptional lots chosen for bottling as Vintage Port, Charles Symington, our head winemaker, also selected some of the finest wines for long-term ageing in seasoned oak casks for future release as a Graham's Single Harvest Tawny from this memorable year. He was able to draw on the superb parcels of wines made across Graham's properties in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta da Vila Velha and Quinta do Vale de Malhadas. The incredible breadth of choice from these Graham's vineyards provides the winemaker with a broad scope for producing superb, long-lasting wines.

HARVEST NOTES

Shortly after the conclusion of the 2011 harvest in the Douro, both Charles Symington (head winemaker) and Paul Symington (chairman) penned very positive harvest reports and it was evident from the outset that some particularly fine wines had just been made. Charles reported, *'The conditions for ripening and harvesting were as good as perfect and almost unprecedented...'* In similar vein, Paul wrote, *'The grapes were in superb condition, with good Baumés and ripe phenolics right through the harvest. It was immediately clear that very good wines were being made; the colour at the very early stage of fermentation was excellent and improved right the way through September. The aromas in the wineries were simply wonderful.'*

WINEMAKER

Charles Symington

TASTING NOTE

Still relatively youthful, even after 12 years ageing in seasoned oak casks, this wine offers seductive aromas of caramel, toffee, English fruitcake, quince marmalade and a subtle hint of maple syrup. The palate has a voluptuous, rounded texture — generous and rich with youthful fruit still present although with the complexity that comes from wood-ageing, revealed in the form of walnuts, nutmeg and cigar box with notes of white pepper and tea. The finish is long and luscious.

PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos and its sister vineyard, Quinta do Tua, as well as Quinta da Vila Velha and Quinta do Vale de Malhadas. Traditional Douro grape varieties: Touriga Nacional, Touriga Franca, Sousão, Tinta Amarela, as well as old vines (field blends).

STORAGE · SERVING · FOOD PAIRING

Graham's 2011 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.

WINE SPECIFICATION

Alcohol: 20 % vol.
Total acidity: 4.5 g/L (tartaric acid)
Baumé: 4.2°
pH: 3.50
Residual sugar: 118 g/L
Allergy advice: contains sulphites

PACKAGING SPECIFICATION

Bottle Weight: 790g