

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



GRAHAM'S THE STONE TERRACES
2017 VINTAGE PORT

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PARCEL 43 OF THE 'PORT ARTHUR' STONE TERRACES



600 CASES · 4% OF TOTAL

QUINTA DOS MALVEDOS PRODUCTION IN 2017

There are few things as satisfying in the world of fine wine as the bottling of a tiny production drawn from a particular vineyard parcel known to the winemaking team for its outstanding quality and for its very specific characteristics. Many of the most sought-after bottlings from Bordeaux, Burgundy and the Rhone have their origins in such specific micro-terroirs. At Graham's flagship vineyard, Quinta dos Malvedos, the stone terraces that border the estate house have been meticulously groomed since the early 1900s to produce Ports of exceptional concentration and power, using viticultural techniques that have barely changed in over a hundred years.



THE STONE TERRACES AT MALVEDOS

A relatively rare phenomenon in the Douro today due to their prohibitively high construction and maintenance costs, these schist-walled terraces, with their unique ability to store the sun's daytime heat through the nocturnal hours, bring considerable benefits in the final stages of ripening.

The vinification of such small batches provides a challenge in itself and would scarcely be possible without the flexibility that is provided by Graham's modern *lagares* at the Malvedos winery, which can be filled to a relatively low level and operated at not much more than 25% of their full capacity when required. This is essential when vinifying what typically amounts to not much more than a few boxes of grapes from each of the Stone Terraces vineyard parcels, with quantities further reduced by rigorous bunch and berry selection and, in 2017, a very low-yielding year. Treading in *lagares* allows us to maximise extraction from such unusually concentrated grapes. The contributing Stone Terraces vineyard parcels at Malvedos were parcel 37, known as 'Cardenhos', and parcel 43, called 'Port Arthur', each of them with little more than 1,300 vines.

The 2017 is only the fourth ever bottling of The Stone Terraces. The wine reflects the characteristics that have made this such an excellent year. We had an unusually precocious harvest. Picking began at Malvedos on 28th August and the last grapes came in on 15th September, a date on which we would more normally be starting. The hot and dry conditions for the year reduced yields overall in the Douro, although the Touriga Nacional which features so prominently in the Stone Terraces recorded yields of 750 grams per vine, which was only slightly less than normal.

The 'Cardenhos' Stone Terraces, which form an amphitheatre behind the quinta house are northeast facing and the Port Arthur terraces, around the ridge on which the house stands, face east. This is in complete contrast to the predominantly south-facing vineyards which make up most of the Malvedos vineyard. The Stone Terraces cooler orientations came into play in this extraordinarily dry and



THE CARDENHOS VINEYARD, BEHIND THE HOUSE

hot year, shielding the vines from extreme heat, favouring the retention of good acidity that underlines the beguiling freshness of the Graham's 2017 Stone Terraces Vintage Port.

The quantity bottled of The Stone Terraces 2017 includes 6,360 individually numbered bottles, 180 magnums and 120 Tappit Hens.

Tasting Note

Extraordinary scents of orange blossom and rockrose, with notes of pine needles and bergamot in the background. The palate is opulent and seductive, revealing mesmerising concentration and incredible intensity without detracting from the wine's exceptional structure and balance. Very fine acidity provides remarkable freshness, which reflects the cooler east and northeast facing stone terraced vineyards at Malvedos. This wine has to be tasted to be believed.

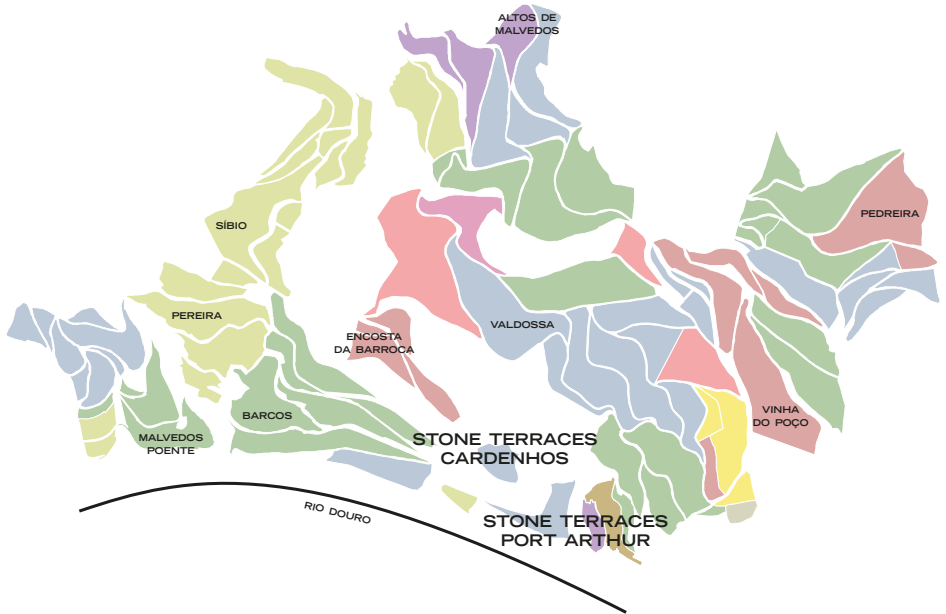


THE CARDENHOS VINEYARD



THE IMPRESSIVE STONE TERRACES AT MALVEDOS

QUINTA DOS MALVEDOS: THE STONE TERRACES



TOURIGA NACIONAL	ALICANTE BOUSCHET
TOURIGA FRANCA	TINTO CÃO
TINTA BARROCA	VINHA VELHA
TINTA AMARELA	TINTA RORIZ
SOUSÃO	FIELD BLEND

Wine Specification

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.22 (g/l)
- Baumé – 4.00
- Bottled during May 2019 with no filtration
- Winemakers: Charles Symington, Henry Shotton