

2009 QUINTA DOS MALVEDOS VINTAGE 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

The consistency of quality of the wines from the Malvedos vineyard is such that in Vintage declarations they form the principal component of Graham's classic Vintage Ports, complemented by wines from Graham's other vineyards. In most intervening years, the wines from Malvedos merit bottling as standalone wines from this single vineyard: Graham's Quinta dos Malvedos Vintage Port. Charles Symington, Graham's head winemaker wrote in his 2009 harvest report: 'The very hot and dry summer posed many challenges but the Touriga Nacional resisted very well, as did the Tinta Roriz. The usually heat-resistant Touriga Franca performed less favourably this year and its contribution was smaller than usual. Yields at Malvedos were the lowest since I joined our family company in 1995.'

HARVEST OVERVIEW

2009 was the third dry year in succession in the Douro and at Quinta dos Malvedos by the end of the growth and maturation cycles in September, we had 38% less rain than normal. There was virtually no rain to speak of during July, August and September, but fortunately 35 mm came down in June and this was decisive, proving to be just enough to sustain the vines through the summer. Although summer temperatures were typically high, they were just below average during July, which helped to reduce the vine's hydric stress. Inevitably yields were right down, by as much as 50% at Malvedos where the vines produced an average of just 540 g of grapes each. This led to the smallest vintage in the Douro since 2000. The upside of the dry conditions was the virtual absence of vine disease and the berries from several varieties reached the wineries in excellent condition. Picking started at Malvedos on September 14.

Charles Symington, Douro, October 2009

WINEMAKERS

Charles Symington, Henry Shotton

PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.
Varieties: Principally Touriga Nacional with smaller components of Tinta Roriz, Touriga Franca and Tinta Amarela.

STORAGE & SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, preferably a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

TASTING NOTE

Inky, purple-black core, just beginning to develop a dark red rim. Deeply fragrant, with bright, vivid kirsch and blackberry aromas. Full and seductive on the palate with layers of rich, succulent black fruit. Despite the powerful structure and concentration (reflecting the hot year) there is a bolt of freshness cutting through and accentuating the wine's vitality and youthful profile. Delicious to drink now but with a long life ahead of it.

Symington tasting room, Winter 2021

WINE SPECIFICATION

Alcohol: 20% vol (20°C)
Total acidity: 4.66 g/l tartaric acid
Baumé: 3.4°
pH: 3.60
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets