

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO

The Apprentice



The Vintage:

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.

The Apprentice:

This wine captures, like no other in Graham's cellars, Charles Symington's first steps in his apprenticeship as a Port taster and blender during which he learned from his father the intricate art of tasting and blending.

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, with raisiny berry flavours. Delicate toasted coffee finish. Beautifully fresh, very intense & lingering flavours. Shows superb structure, balance and finesse.

Wine Specification:

ABV: 20%
Total Acidity: 4.7g/L (tartaric acid)
Baumé: 4.3

Special Edition - 19 Casks

UPC: 094799011286

Symington Family Estates is a certified B-Corporation

Certified



This company meets the highest standards of social and environmental impact

Corporation

97 Points, James Suckling, 2018
95 Points, Wine Enthusiast, 2019
94 Points, Wine Spectator, 2018
93 Points, Decanter Magazine, 2019
93 Points, Robert Parker, 2018