

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

98 Points, Decanter, 2017
97 Points, Wine Advocate, 2019
96 Points, Wine Spectator, 2017
96 Points, Wine&Spirits, 2017
95 Points, Wine Enthusiast, 2017

STONE TERRACES VINTAGE PORT 2015

THE WINE

Graham's The Stone Terraces Vintage Port is only bottled when this vineyard produces an incomparable wine deriving from its unique location and layout. Harvested from a single row of vines on each traditional dry stone-walled terrace, the quality does not necessarily follow the pattern of general Vintage Port declarations. The Symington family, owners of Graham's, believe that the 2015 The Stone Terraces will age superbly as a remarkable Vintage Port of extraordinary elegance and complexity.

VINTAGE OVERVIEW

The Stone Terraces vineyard at Quinta dos Malvedos produced an extraordinary wine in 2015. The grapes were picked by hand over the weekend of the 12th/13th of September, a couple of days before substantial rain fell across the Douro Valley, and were subsequently fermented in lagares at the estate's own small winery. Yields were incredibly low at just 0.82 kg per vine and several hours of treading over the following days delivered a magnificent wine with sublime floral aromas of violets.

TASTING NOTE

Sublime floral essence; bouquet of roses and violets – gorgeous. Discreet hint of toffee. Exudes finesse. Superb opulence on the palate, whilst not overbearing. Reveals a palate of riches with mineral freshness and some peppery spice. Supremely refined, elegant and balanced. Divine.

WINEMAKER

Charles Symington and Henry Shotton.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 3.9 g/l tartaric acid

STORAGE & SERVING

After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

Decanting: Recommended

UPC: 094799011194

Graham's 'The Stone Terraces' 2015 Vintage Port pairs wonderfully with chocolate desserts and soft cheeses, but is also outstanding on its own.