

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

100 Points, Wine Enthusiast, 2018
98 Points, Wine Spectator, 2018
97 Points, Wine&Spirits, 2018
97+ Points, Wine Advocate, 2018

STONE TERRACES VINTAGE PORT 2016

THE WINE

This is the third Stone Terraces Vintage Port produced by Graham's. The previous bottlings in 2011 and 2015 have received very positive acclaim. Yields on these vineyards are rarely above 1.5Kg/vine. There can be few wines in the world made with such concentration whilst also displaying such finesse, with no over-ripeness and a remarkably fresh acidity on the finish.

VINTAGE OVERVIEW

The pickers started on the northeast oriented Gardenhos section of the stone terraces, a diminutive (0.6 ha) amphitheatre-shaped vineyard behind the Quinta house, and gradually worked their way around the ridge on which the latter is built to harvest the 1.2 ha Port Arthur vineyard, whose 1,379 vines face due east. Touriga Nacional is the predominant variety in both vineyards and the harvested grapes were fermented in two lagares in the small Malvedos winery located just 100 metres away. The Gardenhos lagar showed very good colour and gave a sugar reading of 13°, which was not unexpected due to its cooler orientation. This was a little below the graduation of the Port Arthur lagar, which recorded a Baumé of 14.05° and showed an equally encouraging, inky blue-black color.

TASTING NOTE

Graham's The Stone 2016 Vintage Port has a deep purple colour, so concentrated as to be opaque, with a delightful aroma of orange blossom and peach. Opulent, silky smooth, yet concentrated black fruit flavors seduce the palate. Schist tannins reveal a beautifully sculpted structure, the lovely acidity giving effortless balance. A sublime, inspirational wine.

WINEMAKER

Charles Symington and Henry Shotton.

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.

Suitable for Vegans

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.76 g/l tartaric acid

Decanting: Recommended

UPC: 094799011200

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