

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

95 Points, Wine & Spirits, 2023
95 Points, James Suckling, 2023
94 Points, Wine Spectator, 2023

STONE TERRACES VINTAGE PORT 2021

THE WINE

There are few things as satisfying in the world of one 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. 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.

WINEMAKING

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. Treading in lagares allows us to maximise extraction from such unusually concentrated grapes. The stone terraces are comprised of two vineyards with cooler aspects – the 'Port Arthur' vineyard has an east and west-facing plot, while the 'Vinha dos Cardenhos' faces north. The schist walls of the stone terraces have a remarkable ability to store the sun's daytime heat through the night, which creates gradual and homogenous grape ripening. This effect – together with their orientations – are why these vineyards have long been prized for delivering wines with such a distinct profile.

WINEMAKER

Charles Symington and Henry Shotton.

TASTING NOTE

Incredibly fresh and lifted aromas of blackberry and kirsch with alluring notes of mango. This tropical fruit element, is present in all releases and is one of the most recognizable hallmarks. The palate is concentrated yet refined with polished tannins and taut acidity combining to deliver elegance and balance. Bright, black fruit flavors are complemented by a touch of strawberry and the suggestion of mango is also present.

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.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.25 g/l tartaric acid
Residual Sugar: 107 g/l

Decanting: Recommended

UPC: 094799011613

Bottled in 2023

Suitable for Vegans