

W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORTO



96 Points, Robert Parker, 1916  
94 Points, Wine Spectator, 1997

## VINTAGE 1994

### THE WINE

1994 was a classic growing season that produced grapes in quite superb condition. It soon became apparent during the harvest that the wines would be exceptional. This initial assessment has been ratified by the wines' development in bottle; resulting in Graham's characteristic richness, depth of flavour and concentration. Graham's 1994 Vintage Port has huge ageing potential. Quite simply a classic.

### VINTAGE OVERVIEW

Classic, monumental wines with fabulous rich fruit character. An outstanding Vintage. Probably one of the best of the 20th Century. General declaration.

### THE VITICULTURAL YEAR

After a number of exceptionally dry years, the very wet winter of 1993/4 came as a great relief and replaced valuable water reserves. March and April were beautifully warm, rapidly bringing on the development of the vines. The weather for the remainder of spring and summer was ideal with the vines developing under perfect conditions. Vintage started on the 21st September at Malvedos with the grapes in better condition than had been seen for many years. The vintage took place with warm dry days and cool nights.

### WINEMAKER

Peter Symington

### STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 54°F and 59°F. For Decanting: Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Graham's 1994 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

Suitable for Vegans

### TASTING NOTE

It was immediately evident during the vintage that the wines would be very intense and fruity. This has been borne out by their development and Graham's 1994 Vintage is rich, deep coloured and packed with fruit. It is distinctly reminiscent of the Graham's 1970.

### WINE SPECIFICATION

Alcohol by Volume: 20% v/v  
Total Acidity: 4.80 g/l tartaric acid

UPC: 094799010524

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