

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



SCORES

97 Points, Wine Advocate, 2013
96 Points, Wine Spectator, 2013
96 points, Wine Enthusiast, 2013
94 points, Wine&Spirits, 2013

VINTAGE PORT 2011

THE WINE

In the previous twelve years, Graham's had declared just three years as Vintage Ports; the 2000, the 2003 and the 2007. At the time, the Symington family decided to declare the 2011 as a Graham's Vintage Port in view of the outstanding quality of that year.

VINTAGE OVERVIEW

While 2011 was another exceptionally dry year, there was plenty of rainfall from October to December 2010. This abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development. April and May were hotter than usual, which combined with some rain to create humid conditions giving rise to fungal infestations and resulting in some loss of production. This crop reduction meant that 2011 was one of the smallest years in recent memory - 15% below the average. After an early budburst everything indicated an early vintage. Fortunately the weather came to the rescue and timely rainfall paving the way for an ideal final ripening stage. Clear skies and fine, warm weather continued throughout the harvest.

WINEMAKER
Charles Symington

PROVENANCE & GRAPE VARIETIES
Graham's Vintage 2011 wine came primarily from its own Quinta dos Malvedos, Quinta do Tua and Quinta das Lages in the Rio Torto. These Quintas are among the best in the upper Douro valley. Two others privately owned by Symington family members Quinta do Vale de Malhadas and Quinta da Vila Velha.

Grape variety percentages:
☒ Touriga Nacional: 40%
☒ Touriga Franca: 31%
☒ Very old mixed vines: 23%
☒ Sousao: 6%

Suitable for Vegans

STORAGE & SERVING

Store the bottle horizontally in a dark place with a constant cool temperature, ideally 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.

TASTING NOTE

A profound and complex wine intensity. Purple-black to the rim, this wine gives fine aromas of blue violets, black China tea and ripe red fruit. The palate is full of powerful and vigorous fruit, merging into black chocolate. The finish is clean and perfectly defined.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.2 g/l tartaric acid

Decanting: Recommended

UPC: 094799011064

Symington Family Estates is a certified B-Corporation

Certified



This company meets the highest standards of social and environmental impact

Corporation