

## 2006 QUINTA DOS MALVEDOS VINTAGE PORT



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly two centuries Graham's has cultivated its reputation as one of the greatest names in Port. The quality of Graham's Port relies on the finest grapes, primarily sourced from five iconic quintas in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, which are privately owned by members of the Symington family.

### THE WINE

The consistency of quality of the wines from the Malvedos vineyard is such that in Vintage declarations they form the principal component of Graham's classic Vintage Ports. In most intervening years, the wines from Malvedos merit bottling as standalone wines from a single vineyard: Graham's Quinta dos Malvedos Vintage Port.

### YEAR AND HARVEST OVERVIEW

Good winter rains between December 2005 and April 2006, very welcome after the drought of 2004/5. Spring weather was generally good for budburst and fruit set, though strong winds disrupted fruit set in the higher vineyards. May was the hottest on record for 40 years, and June continued hot, till a freak hailstorm hit the Douro:

*June got hotter until a very severe hailstorm hit some vineyards in the premium areas of the Pinhão and the Rio Torto valleys on the night of the 14th. In about 20 minutes of intense hail, several vineyards lost up to 30% or more of their crop. The vine leaves looked as if they had been blasted by shotgun pellets from a distance of a few yards. Many young and as yet green bunches of grapes were partially shredded. Fortunately the Douro is made up of many sharply contoured hills and valleys, consequently numerous vineyards were shielded from this onslaught and the storm only affected the above-mentioned areas, the rest of the Douro simply benefited from some timely rain.*

*Paul and Charles Symington, 16 October 2006*

July was also unpleasantly hot, the lowest maximum temperature recorded at Vesuvio all month was 37°. August began cooler and delivered some welcome rain mid-month, but unfortunately turned up the heat again after that, which held into September.

Charles set the picking dates at our easternmost vineyards, including Quinta do Vesuvio, for the 11th September. Graham's Malvedos started on the 14th, at Warre's Bom Retiro (in the Rio Torto) harvesting started on the 18th, at Bomfim on the 21st and at Cavadinha on the 25th September. Due to Atlantic hurricanes, we had some unsettled weather during the harvest, but what rainfall occurred was followed, most fortunately, by winds which came through the valley and dried the ripe bunches, so no real harm was done.

### VINIFICATION

Baumés were good at between 12° and 13.5° and the grapes were generally in good condition although there was some raisining, a result of the hot summer weather. After the first very hot week cooling was not needed in the lagares at most of our wineries as the grapes were arriving at an ideal 20° to 21°C.

### WINEMAKERS

Charles Symington  
Henry Shotton

### PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.  
Traditional Douro grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinta Amarela.

### STORAGE & SERVING

Store the bottle horizontally, ideally in a cool place with a constant temperature.  
Decant before serving, ideally a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

### TASTING NOTE

Very youthful deep purple colour for its 13 years of age. On the nose powerful and with great depth of fruit, packed with layers of 'jammy' dark fruits such as cassis and blackberry. On the palate full bodied and well structured, with complex flavours of dark fruits and nuances of black chocolate. Excellent balance combined to ripe and firm tannins lead to a prolonged and stylish finish.

### WINE SPECIFICATION

Alcohol: 20% vol (20°C)  
Total acidity: 5 g/l tartaric acid  
Baumé: 3.9  
Allergy advice: Contains sulphites