

2000



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for 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.

I CAN CLEARLY REMEMBER BEING AMAZED BY THE RHYTHMIC MOTION OF THE AUTOMATED TREADERS GENTLY CRUSHING THE GRAPES IN THE TANKS

THE YEAR

Bad weather in the spring adversely affected flowering, which explained the diminished crop size. The vintage progressed under ideal weather conditions, with warm sunny days followed by cold nights, ensuring the grapes preserved good levels of acidity and arrived at the winery beautifully fresh. It was evident early on in the vintage from the colour and aroma of the fermenting musts that the makings of a spectacular year were in place.

THE WINE

Intense orange-brown centre with terracotta coloured rims. On the nose the wine reveals vanilla interspersed with quince, walnuts and traces of caramel. Full and quite intense on the palate, the wine shows ripe, red fruit flavours and quenching fig notes. The texture is quite luxurious in this Port that exudes elegance and balance.

This wine will always remind me of the excitement I felt seeing the first automatic lagar and finding out I now had a sister!

Hugh Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 4.5 g/L (tartaric acid)
Baumé: 3.7
Allergy advice: Contains sulphites