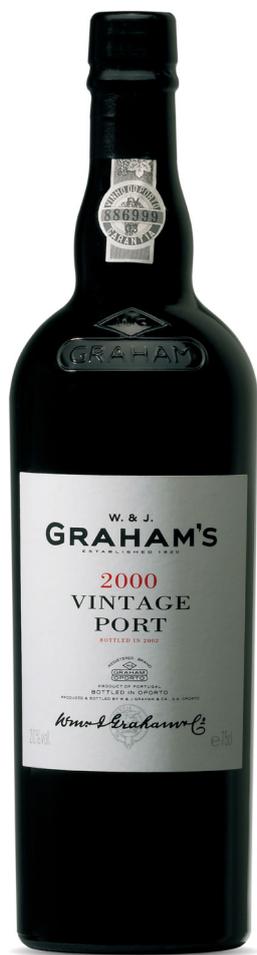


2000 VINTAGE PORT



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

This outstanding Vintage displays many of the aromas typical of Graham's, including ripe plum and esteva (gum cistus). In spite of its youth it has already achieved a wonderful smoothness on the palate. Graham's 2000 Vintage is full and rich, with fresh blackberry and red plum notes. Despite the hallmark Graham sweetness in the mouth the finish is long and clean.

VINTAGE OVERVIEW

The 2000 Vintage will be remembered for the immense concentration of its wines and for the small quantities produced. The first Vintage of the 21st Century. The best wines will need to be cellared to 2015-2025.

THE VITICULTURAL YEAR

The winter was exceptionally dry with virtually no rain from October to the end of February. There were bright blue skies day after day and temperatures were very mild. Consequently this led to an early bud burst. However, cool and wet weather set in during April and the rains persisted into May, which registered three times the normal average rainfall. This slowed down vine development and flowering was delayed into May. Flowering took place still under very wet conditions, leading to very poor fruit set. Consequently we had one of the smallest harvests in many years. During the month of June ideal dry weather conditions prevailed. July and August saw some useful showers although the summer wasn't one of extreme heat, so vine development towards the end of August was slightly behind normal. September began with an unusually hot period, leading to a rapid advancement in maturity. When the Vintage started, the fruit was in excellent condition, the grapes looking slightly "raisined" as good Port grapes should. It had been many years since so many of the quality indicators have been present in any one year. Namely the excellent fruit quality; high sugar readings; ideal weather throughout picking; very low yields; purple colours already apparent from the beginning of fermentation; wonderful aromas from the musts and the low juice to skin ratio. Fermentations took place under near ideal conditions, no cooling being required, in fact a little heating was needed due to quite cool nights. The ideal fermentation temperatures produced wonderfully aromatic musts.

WINEMAKER

Peter Symington

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

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 2000 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.

TASTING NOTE

This Vintage Port displays many of the typical Graham aromas of ripe plum and 'esteva' (gum cistus) and is pleasantly smooth on the palate despite its youth. It is full and rich in the mouth with fresh blackberry and red plum notes. Despite the hallmark Graham sweetness in the mouth the finish is long and clean.

WINE SPECIFICATION

Alcohol by Volume: 20% v/v (20°C)
Total Acidity: 4.58 g/l tartaric acid
Baumé: 3.82
Allergy advice: Contains sulphites