

# GRAHAM'S 2007 VINTAGE PORT



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Quinta dos Malvedos, one of the Douro's greatest vineyard properties, has always been the heart of Graham's Vintage Port, where most of the grapes are sourced. Over time, Quinta da Vila Velha and Quinta do Vale de Malhadas (both privately owned by a member of the Symington family), as well as Quinta das Lages, have contributed to the Graham's unique style. The latest acquisition, Quinta do Tua, perfectly complements Malvedos and adds a further dimension to Graham's Ports.

## THE VITICULTURAL YEAR

2007 will be remembered particularly for its cool, damp summer. A nice long period of sunshine in September and October allowed ripening to proceed normally, and although a bit later than usual, the vintage took place under perfect conditions, the fruit being beautifully balanced.

Picking at Malvedos began on the 17th September, some 10 days later than the historic average. The robotic lagares at the Malvedos winery were used to crush the majority of the estate's production, with the remainder made by traditional foot treading. A lot of extra lagar work was needed to get the skins to give up their colour. For the first time ever, some wines made from the Quinta do Tua vineyard were included in the 2007 blend. This famous Quinta, which counts among its previous owners Dona Antonia Ferreira and Cockburn's, was acquired by the Symington family in July 2006 and assigned exclusively to Graham's.

Some magnificent lots were made in 2007 from Quinta das Lages in the Rio Torto, as well as from the south bank River Quintas of Vila Velha and Vale de Malhadas, and these make up about 10 and 12 %, respectively, of the final blend.



## Vintage Overview

An excellent Vintage in the Douro which proved one of the exceptional years where the weather, combined with the work of the viticulturists and the winemakers, produced stunning wines. General declaration.

## Contemporary Family Comments

*"We are now reaching the final days of the vintage... it is another beautiful clear day with mild temperatures, we have become so used to this type of weather over the last 6 weeks that we have almost started to take this for granted. One feels very fortunate to have had near perfect conditions throughout this vintage allowing us to produce some very promising wines."*

Charles Symington, 15th October 2007

## Tasting Notes

Very profound and intense deep purple colour. Rich and complex floral aromas of violets and eucalyptus from the Malvedos and Lages Touriga Franca give a very special elegance to this wine. Very attractive rich blackberry flavoured fruit with excellent texture. The sheer power, weight, complexity and balance of this wine guarantee its longevity.

## Food pairing suggestion and serving

Graham's 2007 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.

## Storage

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

## 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.

## Wine Specifications

Alcohol: 20% vol (20°C)  
Total acidity: 4.8 g/l tartaric acid  
Baumé: 4.1

## Reviews & Awards

### 96 out of 100 Points

*"Intense aromas of blackberry, wet earth and grape follow through to a full body, with medium-to-light sweetness, very big tannins and a mouth filling finish. Round and delicious already. Has the stuffing to age. Powerful."*

James Suckling, Wine Spectator, May 2009

### 19 out of 20 Points

*"Rich, ripe, opulent with a lovely morello cherry nose. Voluptuous in its richness and sweetness. Impressive and upfront but with structure and substance. Broad, ripe tannins leading to a peacock's tail of a finish."*

Richard Mayson, Decanter Magazine, May 2009

### 98 out of 100 Points

*"The nose here can only be described as... very, very pretty. Core notes of warm blackberry and black cherry are joined by violets, black pepper, cloves, licorice and a touch of mocha. The palate promises at a wine of great purity, elegance and balance to come. Layer upon layer of dark fruit and spice flavours seamlessly wrap around crisp acidity and a wonderful texture of very fine, firm tannins. Very, very long finish."*

Robert Parker, robertparker.com, August 2009