

## WINE DESCRIPTION

# GRAHAM'S 1999 QUINTA DOS MALVEDOS VINTAGE PORT



## GRAHAM'S

Graham's wines come primarily from its own Quinta dos Malvedos, Quinta do Tua and Quinta das Lages in the Rio Torto. Two others, privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta do Vale de Malhadas, also supply Graham with finest quality grapes. All five Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

## THE VITICULTURAL YEAR

The unusually cold and dry winter of 1998/99 led to a later than normal bud burst in the Douro valley. Again March was dry, with above average temperatures for the time of year, but April and especially May were wet. Consequently flowering was delayed until late May, enjoying ideal weather conditions with little or no "desavinho". All looked set for a larger than usual vintage. Except for a few light showers one morning in early July, June and July were rainless. This raised fears of water shortages in the summer months and delayed vine development some two weeks. Fortunately some very timely rain arrived on the 7th August, and over the next few days 38mm were recorded. At Quinta dos Malvedos the rainfall was extremely beneficial to the grapes, allowing them to swell and ripen fully. August was warm and fine and the grapes matured very well. Then just four weeks after the welcome August rain, violent thunderstorms covered most of the Douro accompanied by heavy rain. On the week ending 4th September 12,7mm were registered at Malvedos. The combination of this rainfall with the warm weather which followed as the vintage approached produced "text-book" conditions with the fruit looking in quite excellent condition and of remarkable even quality.



## Vintage Overview

1999 was the largest vintage since 1996 and turned out to be a useful vintage for the trade with some small quantities of outstanding single quinta wines. Not a general declaration.

## Contemporary Family Comments

*"Picking began at our Quinta do Malvedos on the 20<sup>th</sup> September, starting with Tinta Barroca at a perfect 14,5° Baumé and followed by Tinta Roriz and Touriga Nacional which averaged 13,5° Baumé. Due to the Quintas more easterly location it was largely unaffected by the sporadic rainfall experienced in the lower Douro, with only 53mm registered at Malvedos in September in comparison to 184mm near Pinhão."*

Charles Symington, November 1999

## Tasting Notes

Gorgeous bouquet redolent of chocolate, mint and spice. Luxurious and lusty palate, showing cassis and layers of blackcurrant and black plum. Big and bold but in a very polished, attractive manner.

## Food pairing suggestion and serving

Graham's 1999 Quinta dos Malvedos 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: 4.1 g/l tartaric acid  
Baumé: 3.5

## Reviews & Awards

### 'BEST IN CLASS' SILVER MEDAL

#### International Wine & Spirit Competition 2009

*"Intense fruit on the nose, with plum, cocoa and resin. Concentrated ripe rich palate, with a great body that finishes intensely with black fruits and pepper."*

### GOLD MEDAL

#### International Wine & Spirit Competition 2008

### SILVER MEDAL

#### International Wine & Spirit Competition 2007

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than once. In 2003, his son Charles won the same award.