WINE DESCRIPTION

GRAHAM’S
1980 VINTAGE PORT

Graham’s wines come primarily from its own Quinta dos Malvedos near 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 de Vale de Malhadas, also supply Graham with finest quality grapes. All four 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.

Tasting Notes
Despite its 26 years of age, this wine is notable for its deep and rich ruby colour. Tight penetrating aromas of wild fruits and floral hints. On the palate full-bodied, and with an excellent tannic structure. A rich and beautifully balanced wine with a long future ahead of it.

The Viticultural Year
Poor conditions during flowering and fruit-set reduced the crop size. Hot summer conditions proved very positive for ripening. Three days of rain during the harvest complicated matters, but picking took place at the right time and very good wines were made.

Reviews & Awards
“Over a dozen admiring notes...Still plummy deep; good rich fig-like fruit; distinctly sweet, as one expects from Graham. Good length, somewhat tannic. More recently, nose of glorious richness; powerful, drinking well but time in hand”.
Michael Broadbent, Vintage Wine, Published 2002

“Lots of extraction, this wine is showing a powerful plummy nose and a fruity, mouth filling palate with a rich concentration”.
WINE, December 2001

“Lovely nose. Much more raisins and cassis than most. Great plums and currants on the palate. Roasted finish. Gummy”.
Serena Sutcliffe, Sotheby’s Catalogue, March 2001

90 Points out of 100
“This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish”.
James Suckling, Vintage Port, Published 1990

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.

Vintage Overview
1980 has always been a very underrated year, however the good wines are outstanding. This Vintage is like the 1966 in that it only became recognised for its really top quality some years after the declaration. The 1977 had been given a great reception by the wine-writers, the trade and consumers. Inevitably the next declared vintage was never going to get the same treatment. In fact the good 1980 wines are excellent and are a real bargain at auction.

Contemporary Family Comments
“Overcast and very muggy weather, temperatures 34° c at 8pm… vines looking nice and have evidently caught up nicely having been rather behind before -hand”
James Symington
25 August 1980

Wine Specification
Alcohol by Volume: 20% v/v (20ºc)
Total Acidity: 4.50 g/l tartaric acid
Baumé: 3.2