Graham’s
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
It was immediately evident during the vintage that the wines would be very intense and fruity. This has been borne out by their development and Graham’s 1994 Vintage is rich, deep coloured and packed with fruit. It is distinctly reminiscent of the Graham’s 1970.

The Viticultural Year
After a number of exceptionally dry years, the very wet winter of 1993/4 came as a great relief and replaced valuable water reserves. March and April were beautifully warm, rapidly bringing on the development of the vines. The weather for the remainder of spring and summer was ideal with the vines developing under perfect conditions.

Vintage started on the 21st September at Malvedos with the grapes in better condition than had been seen for many years. The vintage took place with warm dry days and cool nights.

Reviews & Awards
“Wonderful wine, its richness masking its 20% brandy at the Symington tasting in April 1996”.
Michael Broadbent, Vintage Wine, Published 2002

18.5 Points out of 20
Clive Coates MW, Quarterly Review, Winter 96/97

96 Points out of 100
“Tasting Graham’s is akin to chewing on a big, rich, succulent Merlot after a group of blockbuster tannic Cabernets. Sweeter and more obvious than many ports, the opaque purple-colored 1994 is fruity, powerful and rich, with an addictive hedonistic quality. A great Graham’s”.
Robert M. Parker Jr., Wine Advocate, October 1996

95 - 100 Points - Classic
“One of the greatest Graham vintage Ports ever. A monster of a wine. Incredibly intense aromas of cassis bush and ripe fruit, full-bodied and super tannic. It’s got what it takes”.
Wine Spectator, June 1996

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

Contemporary Family Comments
It rained on the 13th and through to the 14th September. This proved ideal, particularly to those who had resisted the temptation to pick earlier, as the skins were softened and the grapes swelled and the sugar levels increased. The vintage took place under ideal conditions. Occasionally rain threatened but only the odd shower materialised.

Peter Symington

Wine Specification
Alcohol by Volume: 20% v/v (20ºc)
Total Acidity: 4.80 g/l tartaric acid
Baumé: 3.4
Vineyards: The Graham 1994 came principally from Quinta dos Malvedos and Quinta dos Lages