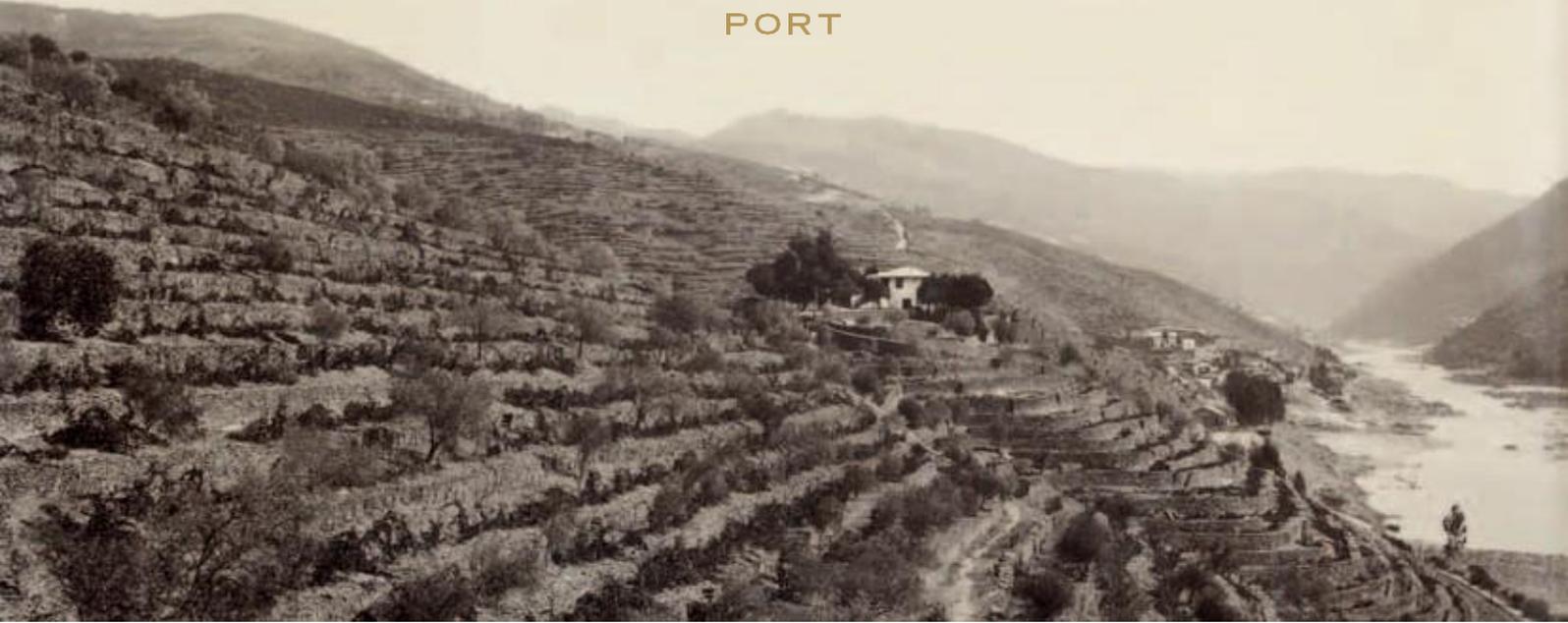
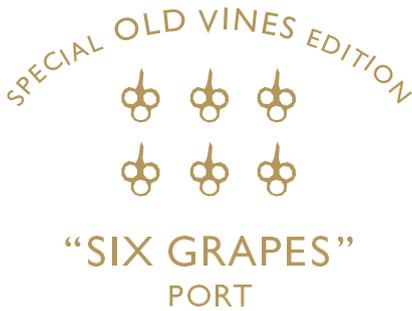


W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



SIX GRAPES OLD VINES – SPECIAL EDITION

- LIMITED EDITION OF 500 BOXES. PRODUCED EXCLUSIVELY FROM
OLD VINES. -



The Timeless Symbol of Excellence

The symbol of the Six Grapes wine, the depiction of six grapes, originates in the 19th century as a code used by W & J Graham for identifying the barrels that contained the best wines produced in each harvest. Therefore, the six grapes indicated the excellent quality of these wines, which had been considered to have the potential for being bottled as Vintage Ports. In the early 1900s, we decided to bottle and market a wine carefully selected from those “lots” for the first time, under the name “Six Grapes”. In 1936, the Six Grapes was served in the first class of the inaugural voyage of the ocean liner Queen Mary, the pinnacle of luxury transport at the time.

More than a hundred years after the famous image of the Six Grapes was first used in a bottle of quality Port, W & J Graham winemakers Charles Symington and Henry Shotton decided to bottle a small amount of a special wine, exclusively produced from the oldest vineyards of Graham’s five vineyards.

The presentation of this special edition, dubbed Six Grapes Old Vines Port, pays tribute to the original Six Grapes label that helped make the wine famous so many years ago. This wine will only be available in very limited quantities.

Five Vineyards in the Douro Valley

Graham’s Port wine comes from five vineyards, all owned by the company or members of the Symington family, who have owned and managed Graham’s since 1970. These five vineyards are: Quinta do Tua and Quinta da Vila Velha, in Cima Corgo; Quinta do Vale de Malhadas, in the Upper Douro; Quinta das Lages, in the famous Rio Torto Valley and, finally, Graham’s main property, Quinta dos Malvedos, located on the other side of the river Tua, in the heart of the Douro Valley.

In all these farms we have preserved plots of old vineyards, planted with a mixture of grape varieties. The youngest vines were planted in the early 1980s, but many others date back to the early 1960s and 1970s, so they are often more than 40 years old. These wonderful vines, twisted by age, present with very low yields and produce small and compact clusters of grapes with immense concentration and complexity. On average, an old vine produces just over 100 grams of grapes, and in a few years, older vines produce even less.



Old Vines

In the course of its long life, Graham's old vineyards have developed an extensive root system that reaches more than 6 meters long, advancing through the schist soil of the Douro region. While producing very low yields, the old vines obtain nutrients that the newer vines cannot reach, resulting in scents and flavours with an additional depth and concentration: with a unique power and complexity, the wines are the expression of the character of the schist soils, and of the hot and dry summers of the Douro.

The years of 2011 and 2012 were excellent in the Douro. In both of them, our older vines have produced particularly interesting wines. The Douro region is known to be one of the wine regions in the world with the lowest yields. Graham's old vines produce even less than the average on the region. In these two years, the old vines of Graham's five vineyards produced an average of just over 1.20 tons of grapes per hectare. With such low yields, it is rare to be able to obtain enough fruit to fill a wine press from a single vineyard. Therefore, Graham's winemakers decided on a different approach: to combine the grapes from the old vines of Graham's five estates and select only the equivalent of 500 boxes to be bottled as a very characteristic wine.

These plots distributed throughout Graham's vineyards are an extraordinary testimony to one of the oldest traditions of the Douro and winemaking: small plots of very old vineyards with mixed grape varieties.

Tasting note

As you would expect in a wine produced from vineyards of such low yields, the Six Grapes Old Vines has a deep purple colour. It has complex floral scents, full of rockrose, menthol and anise. The richness and opulent character of the wine are perfectly balanced by the refreshing acidity. It has excellent structure and concentration, with mineral notes that reflect the schist soils of the Douro, black plum and liquorice, all complemented by a soft, velvety and persistent finish, a result of the mature and fine-grained tannins granted by these old vines.

Serving and Storage

The Six Grapes Old Vines Port is an ideal wine to pair with cheese or even chocolate or berry-based desserts. It is also perfect for drinking on its own, after dinner, for appreciating its complexity and long finish.

Keep the bottle away from direct light, at a temperature between 10-15 °C. This wine is intended for immediate enjoyment: drink within 24 months of purchase. Serve slightly chilled, between 16-18 °C. There is no need for decanting.

