

1952 SINGLE HARVEST TAWNY PORT



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for two centuries Graham's has cultivated its reputation as one of the greatest names in Port. The quality of Graham's Port relies on the finest grapes, primarily sourced from five iconic quintas in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, which are privately owned by members of the Symington family.

THE WINE

Graham's is proud to mark the 70th anniversary of the Queen's accession to the throne with this commemorative limited bottling of Graham's 1952 Single Harvest Tawny. This same wine was bottled in 2012 to celebrate the Queen's 60th year on the throne. Since then, this extraordinary wine has aged for an additional decade in seasoned oak casks giving the wine a highly unique character and a magnificent rich maturity.

Produced in the year Her Majesty became Queen, this Port has gently aged in our Graham's Port Lodge for seven decades, quietly bearing witness to her Majesty's inspirational and enduring reign. Three generations of the Symington family winemakers and tasters have followed the wine's progress on its long journey.

STORAGE · SERVING · FOOD PAIRING

Almost seven decades in seasoned oak casks have given this port incredible breadth and complexity. It is best enjoyed after a meal, slowly savoured as a dessert in its own right. Given both the wine's incredible freshness and concentration it will also pair perfectly with creamy or nutty desserts. Serve chilled and consume within 8 weeks of opening.

TASTING NOTE

Attractive auburn, coppery tones with subtle gradations of pale orange and green on the rim denote its venerable age. With mesmerizing aromas of honeysuckle, Seville orange, almonds and soft caramel, it has unbelievable vitality and zest for a wine of its years. The palate is pure seduction, concentrated yet silky with gorgeous, soft citrus fruit melding with subtle butterscotch and honey flavours. Present — both aromatically and in the mouth — are

appealing notes of toffee and marzipan.

The incredible balance between concentration and freshness, after seven decades of cask ageing, is one of this wine's great attributes.

Charles Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 6.6 g/L (tartaric acid)
Baumé: 5.8
pH: 3.3
Allergy advice: Contains sulphites