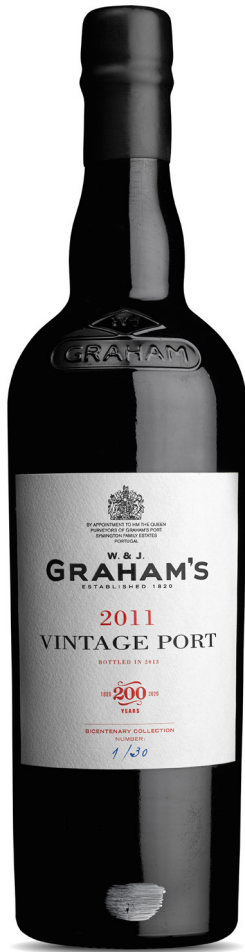


2011



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.

THIS WAS THE FIRST DECLARED YEAR THAT I WAS SOLELY RESPONSIBLE FOR THE HARVEST PROCESS

THE YEAR

April and May of 2011 were warm and 3°C above average which combined with some rainfall, led to a substantial reduction in the size of the vintage. Late spring was extremely dry with virtually no rainfall. Rain arrived on Sunday 21st August followed by a storm that blew in on the first two days of September from the Atlantic, allowed for the final stages of maturation to take place under ideal conditions, grape skins softening, baumés rising and allowing tannins to ripen. Five weeks of perfect harvesting weather followed.

THE WINE

The Graham's 2011 Vintage Port is a profound and complex wine of incredible intensity. Purple-black to the rim, this wine gives fine aromas of blue violets, black China tea and ripe red fruit.

On the palate, it offers an initial taste of powerful and vigorous fruit, merging into flavours of bitter black chocolate and fine acidity with balanced Structure and ripe tannins. The final flavour is perfectly defined. This wine will age exceptionally, evolving into a delicately balanced and elegant wine in the decades to come.

Every Vintage is different and not many will ever be as great as this one. What a year to put all the knowledge and experience handed down through generations to the test!

Charles Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)

Total acidity: 4.20 g/L (tartaric acid)

Baumé: 3.80

Allergy advice: Contains sulphites