



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.

1995

WE QUICKLY LEARNT HOW HARD IT IS TO PICK GRAPES IN THE HEAT OF THE DAY AND PROUDLY RETURNED HOME WITH FULL 'CESTOS', BELIEVING WE WERE NOW WINEMAKERS!

THE YEAR

The 1995 viticultural year in the Douro was characterised by below average rainfall, although evenly distributed across the winter months and through the Spring growing season. This was bene¬ficial, both in terms of rebuilding adequate water reserves in the subsoil and in the provision of watering at regular intervals during the vines vegetative cycle. The generally favourable conditions through the year ensured a successful outcome to the vintage.

THE WINE

Russet, golden-brown colour. Lovely caramel and toffee aromas, hand in hand with delicate walnut notes from the seasoned oak casks. On the palate, nuances of marmalade intermingled with ethereal mint flavours. Layers of succulent, mature fruit flavours are full and satisfying although deliciously supple. The long aftertaste confirms the complexity and balance of this seductive wine.

This wine brings back fond memories of exploring the Douro as a young boy, which ignited my passion for the region, Port and our family business.

Anthony Symington

WINE SPECIFICATION

Alcohol: 20% vol.(20°C) Total acidity: 4.2 g/L (tartaric acid) Baumé: 3.8 Allergy advice: Contains sulphites