

PORT



GRAHAM'S THE STONE TERRACES 2021 VINTAGE PORT

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THE WEST AND EAST FACING 'PORT ARTHUR' PLOTS OF VINEYARD AT QUINTA DOS MALVEDOS



The Stone Terraces 2021 Vintage Port is a special bottling of only 4,800 75cl bottles and 280 tappit hens (225cl), representing just 2% of the total production at Quinta dos Malvedos in 2021.

At Graham's principal estate, Quinta dos Malvedos, there are just under three hectares of hand-built stone terraces that date from the late 18th century. Meticulously reconstructed after being abandoned in the aftermath of phylloxera, these stone terraces were designed to produce ports of exceptional concentration and power, using viticultural techniques that have barely changed for hundreds of years.

While Malvedos is predominantly south-facing, the stone terraces are comprised of two vineyards with more sheltered aspects: the 'Port Arthur' vineyard has an east and west-facing plot, while the 'Vinha dos Cardenhos'



PORT ARTHUR (WEST-FACING)

faces north. The schist walls of the stone terraces have a remarkable ability to store the sun's daytime heat through the night, which creates gradual and homogenous grape ripening. This effect – together with their orientations – are why these vineyards have long been prized for delivering wines with such a distinct profile.

The stone terraces are primarily a field blend, although there is a predominance of mature Touriga Nacional in their make-up. There are also some small, relatively younger plantings of Touriga Franca, Sousão and Alicante Bouschet. In 2021, the grapes from these vines were picked at the same time, from September 18th, and co-fermented to enhance complexity, structure, and freshness.

The cooler growth cycle (one of the coolest in recent years) through 2021 and the rainfall at the beginning and middle of the harvest contributed to above-average yields, with the Touriga Nacional producing just over 1kg per vine (IO-year average: 880 grams per vine). This was a year where the moderate climatic conditions made possible slower, gradual maturations that led to balanced ripening. Furthermore, the remarkably cool nights through the harvest contributed to excellent acidity and very good colour in the wines, which displayed extraordinary elegance.

While reviewing the wines produced from the finest vineyards across our Douro estates in 2021, we were simply astonished by the three-hectare stone terraces at Graham's Quinta dos Malvedos. These low-yielding vines delivered wines with a deep inky purple colour, pin sharp acidity, and wonderfully fresh, scented tropical aromas – characteristic of these unique terraces.

We have taken the very rare decision to bottle the wine from these magnificent vineyards as The Stone Terraces 2021 Vintage Port and release the wine in 2023. This is just the fifth time that our family have made this micro-terroir Vintage Port – following 2011, 2015, 2016 and 2017.

We only produce this Vintage Port when these vineyards deliver wines of incomparable elegance and complexity. Given that the stone terraces are comprised of just a limited number of vines, the quality does not always align



VINHA DOS CARDENHOS (NORTH-FACING)

with the pattern of classic Vintage Port years and therefore they don't necessarily coincide with classic declarations.

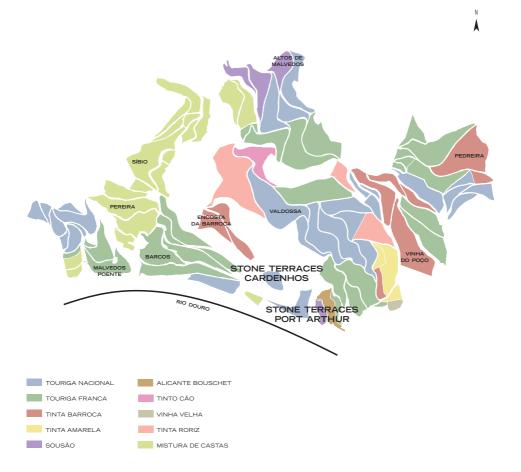
Tasting Note

Incredibly fresh and lifted aromas of blackberry and kirsch with a secondary wave of alluring notes of mango. This tropical fruit element, captivating and irresistible, is present in all the Stone Terraces Vintage Port releases and is one of the wine's most recognisable hallmarks.

On the palate, the wine is concentrated whilst at the same time supremely refined with polished tannins and taut acidity combining to deliver sublime elegance and balance. Bright, black fruit flavours are complemented by a touch of strawberry and the suggestion of mango is also present. This is another impressive The Stone Terraces Vintage, a wine that delights the senses now and for decades to come.



PORT ARTHUR (EAST-FACING)



Wine Specification

- Alcohol by volume 20% v/v (20°C)
- Total acidity 4,25 (g/l)
- Baumé 3,90
- pH 3,56
- Total sugars 107
- Bottled during May 2023 with no filtration.
- Winemakers: Charles Symington, Bernardo Nápoles



www.grahams-port.com www.thevintageportsite.com