

1997 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

This wine captures the beginning of a journey – from apprentice to cellar master. It celebrates the profound knowledge of the vineyards and the mastery of tasting, which are essential requisites for crafting Graham's exceptional wood-aged ports. At the time of the 1997 harvest, Graham's current Head Winemaker, Charles Symington, was apprenticed to his father, Peter. While the year produced outstanding wines, which were bottled as Vintage Port, Peter chose some of the finest for extended wood-ageing. Over 25 years later, Charles has selected the remaining casks for limited bottling.

HARVEST OVERVIEW

The 1997 growing season in the Douro was unusual. An incredibly cold winter saw snow settle right across the Douro Valley followed by unseasonably hot and dry weather in February and March. High temperatures in the lead up to the harvest brought about an excellent final ripening period resulting in a year with low yields but incredible concentration and balance.

STORAGE · SERVING · FOOD PAIRING

Graham's 1997 Single Harvest is a fabulous accompaniment to creamy or nutty desserts such as crème brûlée or almond tart. It is also delicious on its own after a meal, as a dessert in its own right. It is recommended to serve the wine chilled. Once open enjoy within 6-8 weeks.

TASTING NOTE

Deep orange-brown centre with intense coppery hues along the rims. Aromas of quince preserve (marmalade) with traces of vanilla and soft caramel and hints of honey and raisins. The wood ageing is reflected in the delicate almond and marzipan notes. An appealing smoky element is just perceptible in the background.

Bright red fruit flavours, rounded by cask-ageing but still fresh and vital with an underlying citric acidity which gives the wine balance and poise. Satisfyingly long aftertaste with a subtle combination of walnuts, tea and tobacco.

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
Total acidity: 4.3 g/L (tartaric acid)
Baumé: 3.5
pH: 3.4
Allergy advice: Contains sulphites

PACKAGING SPECIFICATION

Bottle Weight: 790g