



BY APPOINTMENT TO HM THE KING
PURVEYORS OF GRAHAM'S PORT
SYMINGTON FAMILY ESTATES
PORTUGAL

W. & J.
GRAHAM'S
ESTABLISHED 1820

GRAHAM'S 2024 VINTAGE PORT





GRAHAM'S 2024 VINTAGE PORT



QUINTA DOS MALVEDOS



5,935 CASES · 15% OF GRAHAM'S TOTAL VINEYARD PRODUCTION IN 2024

After seven years, Graham's returns with a vintage that captures everything this legendary house represents. The 2024 combines Graham's signature opulent style with the remarkable elegance and finesse that define this exceptional year. This is a wine true to Graham's impeccable two-century Vintage Port heritage – worthy of standing alongside the great Graham's Vintages that have come before.

Founded in 1820, Graham's has earned an outstanding reputation for producing exceptional Vintage Ports. Our family acquired Graham's in 1970, and our first vintage that year is widely regarded as one of the finest Vintage Ports of the 20th century. Since then, we have continued to honour Graham's tradition of creating Vintage Ports of complexity and remarkable balance – wines that combine immediate seductive appeal with decades of ageing potential.



The 2024 vintage

2024 saw the return of an old-style Douro vintage with moderate conditions delivering gradual ripening and ideal balance. At Malvedos, the harvest began on 9th September and continued until the end of the month – dates our parents and grandparents would recognise, unlike the preceding years, which were defined by early and short harvests. Cool September nights (around 12°C) combined with moderate daytime temperatures (well below 30°C) brought ideal phenolic development, witnessed in the extraordinary colour and aromas in the Malvedos lagares. The grapes arrived at an ideal 20-22°C, requiring no cooling or heating during fermentations.

Touriga Nacional and Touriga Franca – the key barometers of a great Douro vintage – delivered outstanding quality in unison at Malvedos. Both varieties reached near-perfect ripeness with balanced acidity, while the cool conditions allowed each to express its classic aromatic character fully.

The principal component of the Graham's 2024 Vintage Port comes from the flagship Malvedos vineyard. Quinta do Tua, separated from Malvedos by the Tua River – a Douro tributary – made its customary and crucially important contribution from its field blend of old vines, planted on massive stone-walled terraces laid out on a west-facing slope. Yields from these were a tiny 280 grams per vine, providing extraordinary complexity, depth and structure to the blend. Another important Quinta do Tua contribution, present in all recent Graham's classic Vintage Port declarations is Sousão, and the quinta also supplied some Touriga Nacional for the 2024. The two privately owned Symington family properties, Quinta da Vila Velha (Cima Corgo) and Quinta do Vale de Malhadas (Douro Superior), contributed sizeable components of both Touriga Nacional and Touriga Franca.



QUINTA DA VILA VELHA



Tasting note

Alluring aromas of red and black fruits with a subliminal mint and eucalyptus character are completed by a floral, rockrose component. The delicacy and remarkable purity of fruit, both from an aromatic and flavour perspective are hallmarks of the 2024 vintage. Fabulously indulgent and seductive, with a typically opulent, rich texture where kirsch, black plum and traces of liquorice shine through on the palate. Appealing concentration is held in balance by the polished tannins and the perfect acidity which underscores the amazing purity of fruit. A stunning, memorable Graham's, true to its impeccable Vintage Port two-century heritage.



QUINTA DO TUA



QUINTA DO TUA FIELD BLEND OF OLD VINES

PROVENANCE

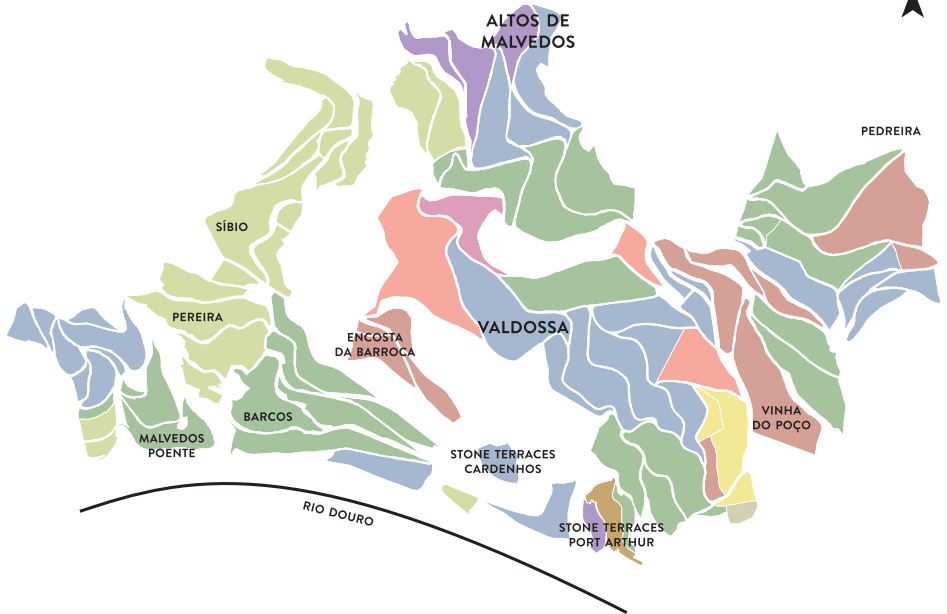
- Quinta dos Malvedos
- Quinta do Tua
- Quinta da Vila Velha
- Quinta do Vale de Malhadas

GRAPE VARIETIES

- Touriga Nacional: 55%
- Touriga Franca: 30%
- Field blend (vinhas velhas): 9%
- Sousão: 6%



QUINTA DOS MALVEDOS



TOURIGA NACIONAL	ALICANTE BOUSCHET
TOURIGA FRANCA	TINTO CÃO
TINTA BARROCA	VINHA VELHA
TINTA AMARELA	TINTA RORIZ
SOUSÃO	FIELD BLEND

WINE SPECIFICATION

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.70 (g/l)
- Baumé – 3.80
- Bottled during May 2026 with no filtration
- Winemakers: Charles Symington, Bernardo Nápoles