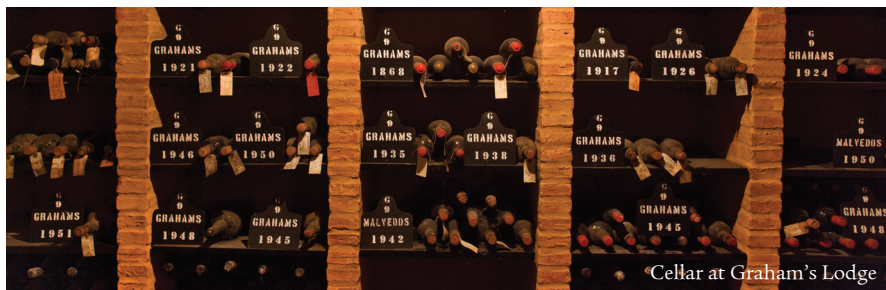


1997 VINTAGE PORT



Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly 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.



Cellar at Graham's Lodge

VINTAGE OVERVIEW

One of the great Vintages of the decade, with full-bodied and harmonious wines. General declaration.

THE VITICULTURAL YEAR

January 1997 at Malvedos was extremely cold and most unusually, snow covered the vineyard right down to the riverside. By early February the weather changed drastically, becoming unseasonably hot, no rain falling at all during February and March, with daily temperatures 4 degrees above average. This resulted in bud burst occurring at Malvedos 15 days earlier than usual. The warm weather encouraged rapid wine growth and flowering took place under ideal conditions nearly a month earlier than in 1996.

The wet weather returned in April and May and this, combined with cool temperatures from May to August, slowed down the vines' initial precocious development, leading to an even and balanced maturation. Mid-August heralded the return of the customary Douro heat, although heavy and prolonged rainfall fell on the Quinta on the 24th and 27th August. This was most welcome and had a highly beneficial effect on the grapes.

By 10th September the heat had returned and the temperatures reached 42°C at Malvedos. These high temperatures continued throughout the month at the crucial time of the vines' ripening period. The text book maturation and the low yields ensured musts of outstanding quality and concentration.

WINEMAKERS

Peter and Charles Symington

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

For Decanting: Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Graham's 1997 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse or Tiramisu, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

TASTING NOTE

A very intense colour with a deep purple rim, on the nose showing a luscious ripeness with rich floral aromas and undertones of black cherry. On the palate a classic full-bodied structure, packed with layers of ripe fruit and firm tannins, with a long and lingering finish.

WINE SPECIFICATION

Alcohol: 20% vol.(20°C)
 Total acidity: 4.60 g/L (tartaric acid)
 Baumé: 3.5
 Allergy advice: Contains sulphites