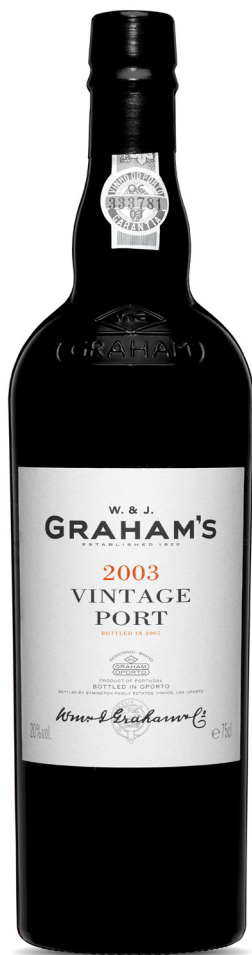


2003 VINTAGE PORT



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.

THE WINE

The 2003 Vintage is one of really excellent quality. 2003 has the 'traditional style' of the 1997 Vintage in that the tannins are strong and structured but with the really attractive ripe fruit flavours of the 1994. These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

HARVEST OVERVIEW

The year was notable for its particularly hot summer interspersed by bouts of rain. In June, a spell of very hot weather caused many immature bunches to dry up altogether, with a useful thinning of the overall crop, which could otherwise have been quite large. Fortunately, with plentiful reserves of ground water there was no evidence of the vines suffering from any hydric stress. The high temperatures recorded in August that caused such problems with overripeness in other winegrowing areas of Europe were not unusual for the Douro, and in fact proved ideal for Port. The effect of the severe heat caused some vines to temporarily stop photosynthesising, pushing back the vintage starting date a little, but there was little evidence of raisining. Nevertheless, yields were quite low in many of the best areas of the Douro, limiting the supply of vintage port quality grapes. By the time vintage began at Malvedos on 15th September, there had been a little rain and most grapes were in perfect condition, with no evidence of any heat damage. What was remarkable at the Quinta this year was the ripeness of the Touriga Franca, which achieved an almost record 14.5 baume. Of the other principal component vineyards, Vila Velha began also on the 15th, and Lages in the Rio Torto a week later on the 22nd.

WINEMAKER

Peter Symington and Charles Symington

WINE SPECIFICATION

Alcohol by Volume: 20% v/v (20°C)
Total Acidity: 4.50 g/l tartaric acid
Baumé: 4.0
Allergy advice: Contains sulphites

TASTING NOTE

Deep opaque, blackish purple colour. Aromas of violets just fly out of the glass! In the mouth, endless layers of very ripe blackberry fruit coat the palate. Great depth of structure with sweet liquorice flavour combining with rich tannins, give this wine an outstanding complexity. Leaves a long persistent flavour. A classic Graham in the style of its famous predecessors.