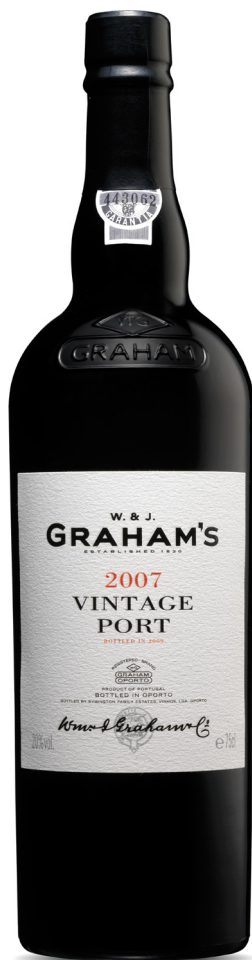


## 2007 VINTAGE PORT



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

2007 was an excellent Vintage in the Douro. The weather, combined with the work of the viticulturists and the winemakers, produced a stunning Graham's Vintage Port. The sheer power, weight, complexity and balance of this wine guarantee its longevity.

### VINTAGE OVERVIEW

An excellent Vintage in the Douro which proved one of the exceptional years where the weather, combined with the work of the viticulturists and the winemakers, produced stunning wines. General declaration.

### THE VITICULTURAL YEAR

2007 will be remembered particularly for its cool, damp summer. A nice long period of sunshine in September and October allowed ripening to proceed normally, and although a bit later than usual, the vintage took place under perfect conditions, the fruit being beautifully balanced.

Picking at Malvedos began on the 17th September, some 10 days later than the historic average. The robotic lagares at the Malvedos winery were used to crush the majority of the estate's production, with the remainder made by traditional foot treading. A lot of extra lagar work was needed to get the skins to give up their colour. For the first time ever, some wines made from the Quinta do Tua vineyard were included in the 2007 blend. This famous Quinta, which counts among its previous owners Dona Antonia Ferreira and Cockburn's, was acquired by the Symington family in July 2006 and assigned exclusively to Graham's.

Some magnificent lots were made in 2007 from Quinta das Lages in the Rio Torto, as well as from the south bank River Quintas of Vila Velha and Vale de Malhadas, and these make up about 10 and 12 %, respectively, of the final blend.

### 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 2007 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

### TASTING NOTE

Very profound and intense deep purple colour. Rich and complex floral aromas of violets and eucalyptus from the Malvedos and Lages Touriga Franca give a very special elegance to this wine. Very attractive rich blackberry flavoured fruit with excellent texture. The sheer power, weight, complexity and balance of this wine guarantee its longevity.

### WINE SPECIFICATION

Alcohol: 20% vol (20°C)  
Total acidity: 4.8 g/l tartaric acid  
Baumé: 4.1  
Allergy advice: Contains sulphites