

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



Quinta dos Malvedos

2012 VINTAGE PORT

LIMITED EDITION OF 60 BOTTLES

Graham's winemakers made small quantities of wine of very high quality in the early autumn of 2012. Graham's is releasing 'en primeur' a limited number of double magnums (3 litre) of the 2012 Quinta dos Malvedos Vintage Port. The remaining 75cl bottles will not be released onto the market until 2020 at the earliest.



EXPERT OPINION

The average yield at Malvedos in 2012 was just 650g per vine. The tremendous aromatic intensity and formidable structure of the Quinta dos Malvedos 2012 Vintage Port is a direct result of this tiny but immensely concentrated crop.

Henry Shotton, Graham's Vintage Winemaker



QUINTA DOS MALVEDOS

The Malvedos 2012 is made from selected grapes picked at Graham's original Quinta and from a single exceptional year, in which quantities of fruit were low and the wines achieved an elegant intensity. Quinta dos Malvedos Vintage Port is an expression of the terroir of one of the finest estates in the Douro Valley: the vineyards where Graham's Ports have been made since 1890. Located on the North bank of the Douro River, the property has an ideal South-facing aspect; while at the same time, the mountainous terrain, with the terraced vineyards hugging the hillside, creates micro-climatic variation across the property.

The wines from Malvedos are renowned for their balance, elegance and complexity. They also incorporate the unique Douro flavours and aromas of the esteva or gum cistus flower, which grows in the wild scrub surrounding the vineyards. The yields in the vineyards at Malvedos were more than 30% lower than many other vineyards in the Douro Valley in 2012. The average yield on the property was just 650g of fruit per vine. All Graham's Vintage Ports are trodden in lagares at the Quinta's small, dedicated winery, below the estate house, adjacent to the river.

Graham's usually only releases its Single Quinta Vintage Port after approximately a decade of bottle-maturation in the cellars beneath the Graham's Lodge in Vila Nova de Gaia. The Quinta dos Malvedos 2001 Vintage Port is currently available on the market.

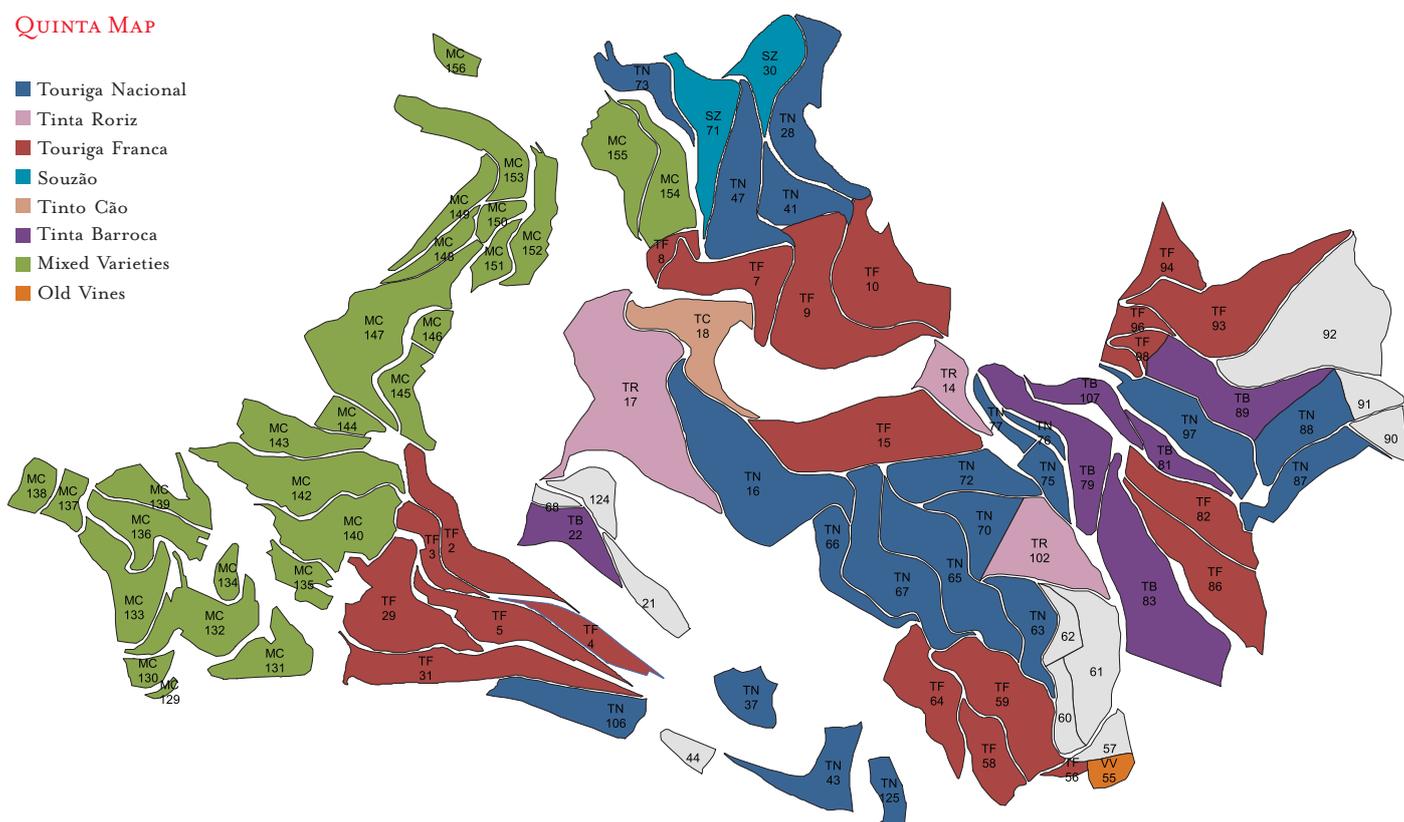
2012 VITICULTURAL YEAR

2012 was the second driest year in the Douro Valley since 1967. As a result the vines at Quinta dos Malvedos produced some of the lowest yields on record. A dry winter in 2011 was followed by drought conditions for most of the summer in the Douro: the 21 year average rainfall at Malvedos is 600mm, whereas in 2012 we saw less than 400mm. Importantly, though, average temperatures were between 1 and 2° Celsius below average throughout the summer.

At Quinta dos Malvedos we experienced particularly cool nighttime temperatures in comparison to most other years. This allowed the grapes to ripen slowly and evenly, despite being under some hydric stress. This slowed the vines' development cycle throughout the year.

At Malvedos this low-yielding year in the Douro was even more pronounced because of the high proportion of older vines on the property, many of them planted in the early 1980s. In 2012, Malvedos had an average yield of just 650g of fruit per vine, 30% less than most other properties in the Douro. The fruit that was produced was therefore wonderfully concentrated.

QUINTA MAP



THE HARVEST

Picking began at Malvedos on the 17th September with the Touriga Nacional from the old stone terraces adjacent to the house and from the vineyards surrounding the Sibio stream, which runs through the middle of the property. This Touriga Nacional makes up 65% of the Quinta dos Malvedos 2012 Vintage Port.

Rain began to fall in the Douro in the last week of September, just after the Tinta Amarela (10%) had been taken in. Charles Symington and Henry Shotton, Graham's winemakers at Quinta dos Malvedos, then took a brave decision and decided to suspend the harvesting.

This decision had considerable risk because the unsettled weather could have continued. But the gamble paid off, as in the first ten days of October the Touriga Franca (25% of the Malvedos 2012 wine) in the vineyards around the main entrance to the property ripened to perfection. A year when the Touriga Franca (a notoriously late-ripening variety) develops fully is almost always a year when very high quality Vintage Ports are made.

TASTING NOTE

A delightfully elegant floral nose, typical of Touriga Franca in the best years. The wine also has aromas of red cherries, liquorice, mint, bergamot and orange blossom, the result of the high proportion of ripe Touriga Nacional in the wine. There is also a hint of chocolate from the relatively high proportion of Tinta Amarela. On the palate there is very fine purity of fruit and a velvety texture. This wine has ripe tannins and a well-structured minerality, combined with fresh acidity showing through on the well-defined finish.

VARIETY COMPONENTS

Touriga Nacional – 65% (Blocks: 43, 125, 16)

Touriga Franca – 25% (Blocks: 58, 59)

Tinta Amarela – 10% (Blocks: 61, 62)

BAUMÉ

3-9

WINEMAKERS

Charles Symington

Henry Shotton