

1985 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 VITICULTURAL YEAR

The winter and spring of 1985 was extremely wet, with a cold spell in May, and by June the vines were some three weeks behind normal development. Hot and dry weather in July and August brought development back to normal. The summer-like weather continued from early September right up to the vintage. The fine weather continued into October with a slight drop in temperature and some rain during the night of the 3rd/4th but after a few cooler days the hot, fine weather returned and remained unbroken right to the end of the vintage, with maximum temperatures of 30°C daily.

VINTAGE OVERVIEW

A classic Vintage, with concentrated, rich and potent wines. General declaration. Some wines just beginning to drink. The best need longer and will age very well for decades.

WINEMAKER

Peter 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.

TASTING NOTE

A very fine Vintage with a superb solid backbone and opulent intense fruit. It is beautifully fresh and assertive in the nose. Elegant and harmonious, this superb wine can be enjoyed now but will continue to improve for many years to come.

WINE SPECIFICATION

Alcohol: 20% vol.
Total Acidity: 4.13 g/L (tartaric acid))
Baumé: 3.6
Allergy advice: Contains sulphites