

2017 LATE BOTTLED VINTAGE PORT



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

This 2017 Late Bottled Vintage Port was produced from grapes sourced from four of Graham's vineyards located in various prime sites in the mountainous Douro Valley. The year was exceptionally dry and hot, and this led to a very early vintage with incredibly low yields (overall production at Quinta dos Malvedos was one third less than the previous harvest). The crop was so small and the vintage so early that it was over by September 15th, which in a typical year would be the starting time. The low yields translated into intense and concentrated wines, rich and opulent – beautifully balanced by the freshness provided by excellent acidity – such was the quality, that Graham's declared a classic Vintage Port from 2017.

YEAR AND HARVEST OVERVIEW

2017 was the second driest year on record in the Douro and the hottest of the last four decades. Between March and September, the cumulative rainfall deficit reached 47% at Quinta dos Malvedos. The dry, mild winter was followed by a hot spring, with seasonal temperatures 2.6°C above the average. However, the resilient Douro grape varieties adjusted early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded, the picking at Malvedos beginning on August 28th. The heat abated a little during September, especially nocturnal temperatures, a highly beneficial situation reflected in the very high quality of the grapes received in the winery. The outcome of the vintage surpassed all expectations.

Charles Symington, Douro, October 2017

WINEMAKERS

Charles Symington and Henry Shotton

cured cheeses like Cheddar and Manchego. Once open, the wine will conserve all its fine properties for up to six weeks.

PROVENANCE · GRAPE VARIETIES

Principally from Graham's Quinta dos Malvedos and Quinta do Tua vineyards, with contributions from Vila Velha and Vale de Malhadas, two further properties which regularly contribute to the Graham's Late Bottled Vintage blend.

Grape Varieties: Principally Touriga Nacional and Touriga Franca with a smaller contribution of Sousão as well as Tinta Amarela and Tinta Barroca.

TASTING NOTE

Graham's 2017 LBV has a lovely honeysuckle fragrance as well as hints of mint, which is often present in Graham's wines. In the background, there are also some attractive, bright tropical fruit notes. Typically Graham's on the palate with sumptuous ripe black fruit flavours combining with hints of kirsch. The fine-grained tannins give the wine balance and structure, whilst good acidity underscores the wine's freshness.

Symington tasting room, Autumn 2021

STORAGE · SERVING · FOOD PAIRING

This wine was matured in wood in the Graham's 1890 lodge for five years prior to being bottled ready for drinking. Late Bottled Vintages, as the term implies, are bottled later than classic Vintage Ports (the latter after two years). The Graham's 2017 can be enjoyed anytime and pairs wonderfully with dark chocolate desserts as well as semi-cured and

WINE SPECIFICATION

Alcohol: 20% vol.
 Total acidity: 4.70 g/L (tartaric acid)
 Baumé: 3.7°
 pH: 3.55
 Allergy advice: Contains sulphites