

1994 VINTAGE PORT

Limited Re-release from the Graham's Vintage Cellars · Autumn 2021



THE WINE

One of the classic Graham's Vintage Ports of the twentieth century and certainly one of the very finest of the post-World War II era. Since it was bottled in 1996, the wine has remained undisturbed in the vintage cellars at the Graham's Lodge where the ageing conditions are perfect. Now with 25 years of bottle age, the Symington family have decided to re-release limited quantities of Graham's 1994 at an exciting period in the wine's life. It is beautifully elegant today but will continue to develop with time.

YEAR AND HARVEST OVERVIEW

Following a number of exceptionally dry years, the very wet winter of 1993/94 was greeted with great relief, replenishing much needed ground water reserves, which proved invaluable through the very hot summer. A cool and wet period in May affected flowering, considerably reducing the final crop. The summer was fine and dry, and the second half of August was particularly hot, accelerating the grapes' development. Fortunately, September was cooler and some refreshing rain during two days in the middle of the month proved crucial to the grapes' final ripening. The vintage started at Quinta dos Malvedos on September 21st and the grapes were in excellent condition, displaying remarkably even quality throughout. The musts showed excellent deep colour and beautiful floral aromas. The wines from Malvedos and from Lages, where they were trodden in traditional lagares, showed enormous promise from the outset.

WINEMAKER

Charles Symington

TASTING NOTE

Surprisingly darker in colour than expected for a close to three-decades old wine. Gorgeous, intense aromas of dark fruits and a hint of mint, as well as fruitcake notes. Typically, Graham's on the palate: rich and complex with sumptuous flavours of blackberries and some background chocolate and mocha notes. The palate is silky and opulent, reflecting the elegance and balance that comes with long bottle-ageing. A shaft of acidity illuminates the wine, pointing to further ageing potential. Supremely pleasurable for drinking now.

Symington tasting room, September 2021

PROVENANCE · GRAPE VARIETIES

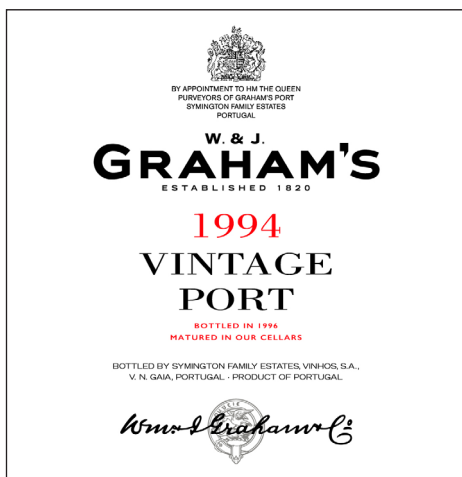
Quinta dos Malvedos (Cima Corgo) and Quinta das Lages (Rio Torto Valley). Varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinta Amarela.

STORAGE · SERVING · FOOD PAIRING

Store the bottle horizontally, ideally in a cool place with a constant temperature. Decant before serving, preferably a few hours beforehand. An excellent dessert wine to enjoy on its own or with chocolate desserts. A very good match with blue cheeses.

WINE SPECIFICATION

Alcohol: 20% vol.
Total acidity: 4.8 g/L (tartaric acid)
Baumé: 3.4°
pH: 3.56
Allergy information: Contains sulphites
Compatible with vegetarian and vegan diets



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.