

WINE DESCRIPTION

GRAHAM'S 2000 VINTAGE PORT

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



Graham's

Graham's wines come primarily from its own Quinta dos Malvedos near Tua and Quinta das Lages in the Rio Torto. Two others, privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta de Vale de Malhadas, also supply Graham with finest quality grapes. All four Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

Tasting Notes

This Vintage Port displays many of the typical Graham aromas of ripe plum and 'esteve' (gum cistus) and is pleasantly smooth on the palate despite its youth. It is full and rich in the mouth with fresh blackberry and red plum notes. Despite the hallmark Graham sweetness in the mouth the finish is long and clean.

The Viticultural Year

The winter was exceptionally dry with virtually no rain from October to the end of February. There were bright blue skies day after day and temperatures were very mild. Consequently this led to an early bud burst. However, cool and wet weather set in during April and the rains persisted into May, which registered three times the normal average rainfall. This slowed down vine development and flowering was delayed into May. Flowering took place still under very wet conditions, leading to very poor fruit set. Consequently we had one of the smallest harvests in many years. During the month of June ideal dry weather conditions prevailed. July and August saw some useful showers although the summer wasn't one of extreme heat, so vine development towards the end of August was slightly behind normal. September began with an unusually hot period, leading to a rapid advancement in maturity. When the Vintage started, the fruit was in excellent condition, the grapes looking slightly "raisined" as good Port grapes should. It had been many years since so many of the quality indicators have been present in any one year. Namely the excellent fruit quality; high sugar readings; ideal weather throughout picking; very low yields; purple colours already apparent from the beginning of fermentation; wonderful aromas from the musts and the low juice to skin ratio. Fermentations took place under near ideal conditions, no cooling being required, in fact a little heating was needed due to quite cool nights. The ideal fermentation temperatures produced wonderfully aromatic musts.

Reviews & Awards

"The Graham is simply stunning...The top Port of the Vintage".

Wine Spectator, March 2003

Wine Spectators 2003 TOP 100 Graham Vintage Port: 9th in this elite list of the Worlds best wines

"For the 2000 Graham, Touriga Franca, Touriga Nacional and Tinta Barroca grapes were sourced primarily from the steeply terraced Quinta dos Malvedos vineyard, along with Vila Velha, Vale de Malhadas and Quinta dos Lages vineyards. The 2000 vintage was the first to employ robotic lagares that replicate the old practice of treading the grapes by foot."

Bruce Sanderson, Wine Spectator, January 15th 2004

98 Points out of 100

"Graham is a shining example of an established Port house pushing the boat out to make even better wines through better viticulture and wine-making methodology. This is the greatest young Vintage Port from Graham I have ever tasted, and perhaps it will be better in the long term than the legendary 1948. It smells like freshly picked orchids, with loads of ripe, clean fruit, and then turns full-bodied, medium-sweet and very powerful in the mouth with big velvety tannins. It lasts for minutes on your palate. There's great balance and class to this young Vintage Port. Best after 2014".

James Suckling, Wine Spectator, 20th February 2003

Score 18.5 out of 20

"Very good colour. Splendid nose. Real quality here. Concentrated and fruity. Elegant and complex. Lots of dimension. Full, very fine tannins. Excellent depth of fruit. Lots of grip. This has even more to it than the Fonseca. Excellent. From 2020".

Clive Coates, The Vine, July 2002

Five Stars (Outstanding)

"Velvety intensity; remarkably sweet as always, floral scents, glorious flavour, richness masking tannin. Great wine".

Michael Broadbent, Vintage Wine, Published 2002

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than once. In 2003, his son Charles won the same award.

Vintage Overview

The 2000 Vintage will be remembered for the immense concentration of its wines and for the small quantities produced.

The first Vintage of the 21st Century. The best wines will need to be cellared to 2015-2025.

Contemporary Family Comments

"I think 2000 will produce very good wines in spite of the earlier weather (spring) conditions not being ideal. The small crop with the wonderful weather conditions during summer resulted in very ripe and perfect fruit".

Peter Symington
12th October 2000

Wine Specification

Alcohol by Volume: 20% v/v (20°C)

Total Acidity: 4.58 g/l tartaric acid

Baumé: 3.82

Vineyards: The Graham 2000 came principally from Quinta dos Malvedos, Quinta dos Lages, Quinta da Vila Velha and Quinta de Vale de Malhadas

