

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



GRAHAM'S THE STONE TERRACES
2016 VINTAGE PORT

GRAHAM'S THE STONE TERRACES 2016 VINTAGE PORT



THE VINHA DOS CARDENHOS, ONE OF THE STONE TERRACES VINEYARDS AT MALVEDOS



4,200 INDIVIDUALLY NUMBERED 75CL BOTTLES

This is the third 'Stone Terraces' Vintage Port produced by Graham's. The previous bottlings in 2011 and 2015 have received very positive acclaim. Yields on these vineyards are rarely above 1.5Kg/vine. There can be few wines in the world made with such concentration whilst also displaying such finesse, with no over-ripeness and a remarkably fresh acidity on the finish.

This wine hails from the magnificent 18th century stone terraces to the north and east of the estate house at Quinta dos Malvedos. When W & J Graham purchased the property in 1890, they set about recreating the necessary vineyard conditions to produce the finest Ports in the Douro, with little regard to cost. These terraces, which had



THE 'PORT ARTHUR' STONE TERRACES AT QUINTA DOS MALVEDOS

been abandoned in the aftermath of phylloxera, were reconstructed by hand, recovering the sturdy retaining walls to create terraces, with minimal disturbance of the schist bedrock. A vine planted under these conditions is naturally stressed, having to put down deep roots through cracks in the schist to find the necessary water with which to survive the typically hot and dry summer of the Douro.

From the 1980s, under the stewardship of the Symington Family, the stone terraces have been further restored in a manner faithful to the original traditions, and the 2,700 or so vines that grow on these small, low-yielding vineyards are given special attention throughout the viticultural year. At harvest time, individual small fermentations are made of these grapes to produce a tiny quantity of extraordinary Port with the specific signature of these traditional vineyards. Whereas Malvedos is predominantly south-facing, the stone terraces are cooler east and northeast-facing vineyards, and the wines made from them have a distinctive profile.

2016 was similar to 2015 with a hotter than average viticultural year. However, unlike the latter, 2016 experienced a good deal more rainfall than usual over the winter and spring months. At Malvedos, fractionally higher yields were obtained on the stone terraces in 2016 than in 2015, reflecting the greater water availability in the soil,

which also resulted in more balanced wines in 2016. Picking began on 26th September under ideal sunny conditions and was concluded within a day, the berries having had time to fully benefit from the timely rain of the 13th, which proved to be the turning point of the vintage. This rain also marked a dip in temperatures, equally important for the very balanced final maturations, reflected in the exotic and complex aromas of the 2016 Stone Terraces Vintage.

The pickers started on the northeast oriented *Cardenhos* section of the stone terraces, a diminutive (0.6 ha) amphitheatre-shaped vineyard behind the Quinta house, and gradually worked their way around the ridge on which the latter is built to harvest the 1.2 ha 'Port Arthur' vineyard, whose 1,379 vines face due east. While 'Port Arthur' produced concentrated wines of impressive structure, reflecting its greater exposure to sunlight, *Cardenhos* delivered delicate, balanced wines with wonderful finesse. Touriga Nacional is the predominant



THE AMPHITHEATRE-SHAPED VINHA DOS CARDENHOS STONE TERRACES AT MALVEDOS

variety in both vineyards and the harvested grapes were fermented in two lagares in the small Malvedos winery located just 100 metres away. The *Cardenhos* *lagar* showed very good colour and gave a sugar reading of 13°, which was not unexpected due to its cooler orientation. This was a little below the graduation of the 'Port Arthur' *lagar*, which recorded a Baumé of 14.05° and showed an equally encouraging, inky blue-black colour.

This Stone Terraces release represents less than 2% of the production of the Quinta dos Malvedos estate in 2016.

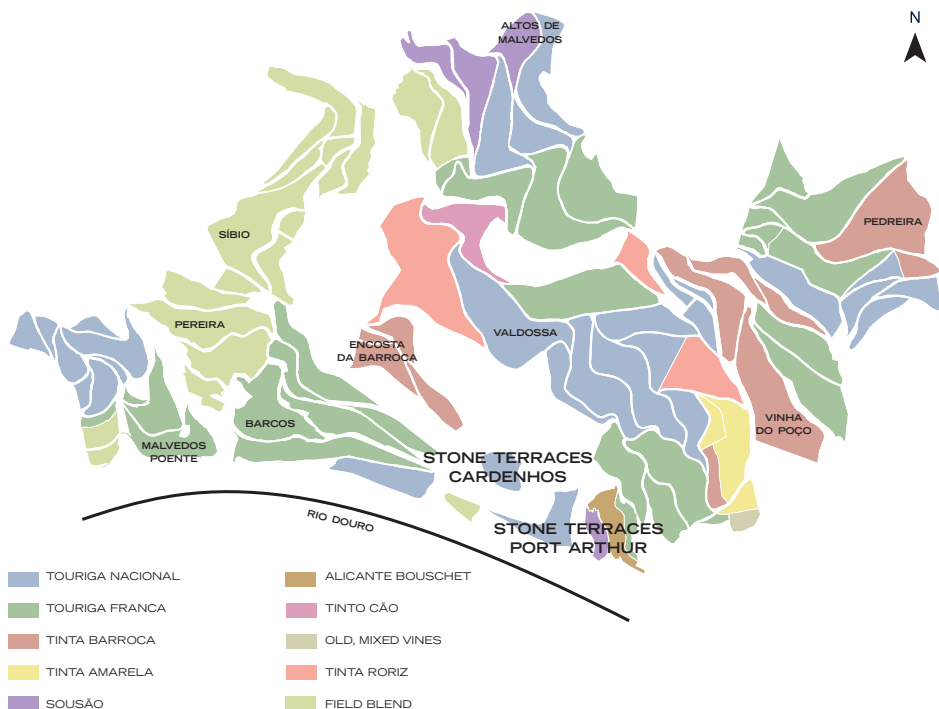


VINHA DOS CARDENHOS



THE PORT ARTHUR VINEYARDS CATCH THE MORNING SUN

QUINTA DOS MALVEDOS



Tasting note:

Graham's 'The Stone Terraces' 2016 Vintage Port has a deep purple colour, so concentrated as to be opaque, with a delightful aroma of orange blossom and peach. Opulent, silky smooth, yet concentrated black fruit flavours seduce the palate. Schist tannins reveal a beautifully sculpted structure, the lovely acidity giving effortless balance. A sublime, inspirational wine.

Wine Specification:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.76 (g/l)
- Baumé – 3.8
- Bottled during May 2018 with no filtration
- Winemakers: Charles Symington, Henry Shotton

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