

2005 QUINTA DOS MALVEDOS 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 WINE

The consistency of quality of the wines from the Malvedos vineyard is such that in Vintage declarations they form the principal component of Graham's classic Vintage Ports. In most intervening years, the wines from Malvedos merit bottling as standalone wines from a single vineyard: Graham's Quinta dos Malvedos Vintage Port. As can often happen in the Douro, timely rain following a hot and dry summer can make all the difference and this is what happened in 2005 – one of the driest years ever recorded in the region, with a rainfall deficit of between 60% and 70% (compared to the 30-year average). Miraculous rain arrived on cue just as the vintage was getting under way at Quinta dos Malvedos in early September, refreshing and rebalancing the grapes.

YEAR AND HARVEST OVERVIEW

The 2005 viticultural year was exceptionally dry with a mere 6mm of rain in June and not a single drop in July or August. To compound the situation the daytime temperatures recorded during these three months reached 35°C (and higher) on most days so that by the end of August the vines were straining from hydric stress. The positive side was that the exceptionally dry conditions favoured a complete absence of vine diseases and vine pests. The berries, albeit small and slow to ripen, were in very healthy condition, transformed by the heaven-sent rain of September 6th and 9th. Picking was deferred following these showers and the berries filled out and the skins softened. The good flowering and fruit-set played a key role in maintaining yields despite the drought. The vintage proceeded under clear blue skies with cool nights – perfect harvesting conditions. 2005 showed the amazing ability of the Douro's hardy vines to overcome very tough conditions and thrive.

WINEMAKERS

Peter and Charles Symington
Henry Shotton

PROVENANCE · GRAPE VARIETIES

Quinta dos Malvedos in the Cima Corgo sub-region of the Douro.
Traditional Douro grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinta Amarela.

STORAGE & SERVING

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

TASTING NOTE

Deep, dark red colour with just a hint of fading along the edge. Gorgeous black cherry and plum aromas, with a wonderful fresh fruit fragrance and distinct notes of eucalyptus and hints of mint and liquorice. Luscious and opulent flavours coat the palate with full, rich blackberry fruit, intense and compact. A supple, muscular wine very pleasurable to drink now but with ample further ageing potential.

Symington tasting room, Autumn 2017

WINE SPECIFICATION

Alcohol: 20% vol (20°C)
Total acidity: 4.7 g/l tartaric acid
Baumé: 3.6
Allergy advice: Contains sulphites