

## 2018 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 2018 Late Bottled Vintage Port was produced from grapes sourced from Graham's four vineyard estates located in various prime sites in the mountainous Douro Valley. The abundant spring rainfall replenished soil water levels and put an end to one of the longest periods of drought recorded in the Douro. August and September were very hot and dry, and although this reduced the size of the crop, it also favoured very good ripening conditions which were particularly beneficial for the Touriga Franca, a late ripening variety which delivered excellent quality and made a significant contribution to this Graham's LBV.

### YEAR AND HARVEST OVERVIEW

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured an even and complete ripening of the berries with good levels of acidity that are reflected in the wines' balance. Yields were very low, but that favoured the high quality that the wines from 2018 reveal.

Charles Symington, Douro, October 2018

### WINEMAKERS

Charles Symington and Bernardo Nápoles

as well as semi-cured and 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 Franca and Touriga Nacional with smaller contributions of Sousão, Alicante Bouschet as well as Tinta Amarela and Tinta Barroca.

### TASTING NOTE

The aromatic profile of this 2018 LBV is typically Graham's, revealing blackcurrant and blackberry with secondary notes of dried mint leaf, eucalyptus, and a sprinkling of liquorice. The purity and freshness of the fruit are remarkable and the characteristic floral notes of rock rose (a wildflower which thrives in the Douro) also shine through. The rich, succulent black fruit flavours are bright and fresh, complemented by layers of cocoa, black plum and hints of white pepper.

*Symington tasting room, Winter 2022*

### STORAGE · SERVING FOOD PAIRING

This wine was matured in wood in the Graham's 1890 lodge for six 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 2018 can be enjoyed anytime and pairs wonderfully with dark chocolate desserts

### WINE SPECIFICATION

Alcohol: 20% vol.  
Total acidity: 4.55 g/L (tartaric acid)  
Baumé: 3.6°  
pH: 3.55  
Allergy advice: Contains sulphites



W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820

PORT

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LATE BOTTLED VINTAGE PORT  
2018

# Graham's Late Bottled Vintage Port

- ◇ Graham's Late Bottled Vintage Port is a wonderful expression of a single year, showcasing specific characteristics within the Graham's LBV style.
- ◇ These grapes are entirely sourced from our own vineyards. We pride ourselves on the consistency of quality and style across vintages, while still allowing each wine to tell the story of one particular year.
- ◇ The grapes selected for the LBV blend are of the highest quality - often from the same vineyard plots that are used for our 'Classic' or 'Quinta' Vintage Ports.
- ◇ LBVs spend twice as long in wood as Vintage Ports before being filtered and bottled, ready to enjoy.





# The 2018 Vintage

- ◇ Although 2018 started off very dry, the spring heralded abundant rainfall which replenished soil water levels and put an end to one of the longest periods without rain ever recorded in the Douro.
- ◇ August and September were hot and dry, and although this reduced the size of the crop, conditions in early September favoured an even and complete ripening of the berries with good levels of acidity. This is reflected in the 2018 LBV's remarkable balance.
- ◇ Yields were very low, but this favoured the production of high-quality wines with good concentration.

# The Wine

- ◇ The 2018's aromatic profile is typically Graham's, revealing blackcurrant and blackberry with secondary notes of dried mint leaf, eucalyptus, and a sprinkling of liquorice.
- ◇ The purity and freshness of the fruit is remarkable, and the characteristic floral notes of rock rose also shine through.
- ◇ The rich, succulent black fruit flavours are bright and fresh, complemented by layers of cocoa, black plum and hints of white pepper.





# Food Pairing and Serving

- ◇ Graham's 2018 LBV has great structure and balance with fine-grained tannins, making it a wonderful port to enjoy with food and elevate a moment.
- ◇ Its sumptuous ripe black fruit flavours pair perfectly with:
  - Dark chocolate desserts
  - Mature cheeses
- ◇ We recommend serving Graham's LBV lightly chilled.
- ◇ Unlike Vintage Port, there is no need to decant and, once opened, the wine will stay fresh for up to six weeks.

# Consistently Excellent

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*The port, with its luscious texture and black fruits, is impressive and dense.*

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ROGER VOSS, WINE ENTHUSIAST  
92 POINTS  
GRAHAM'S 2017 LBV

“

*One of the best LBV offerings on the high street – plenty of weight and structure, with intense dark fruit.*

---

WILL LYONS, THE SUNDAY TIMES  
GRAHAM'S 2017 LBV

“

*Christmas 2020's best buy port.*

---

JANE MACQUITTY, THE TIMES  
GRAHAM'S 2015 LBV

“

*Charming, graceful, engaging and great company... understanding the efforts that go into making this wine let alone its epic quality, this is the finest value wine of the year.*

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MATTHEW JUKES, DAILY MAIL  
GRAHAM'S 2015 LBV

# Sales Growth

- ◇ Over the last four years, Graham's LBV has grown 25% in volume and 28% in value.
- ◇ Graham's LBV is distributed in 49 markets around the world.
- ◇ Graham's LBV retains a strong presence in the off-trade in its top five markets: UK, Canada, Portugal, Germany, and Norway.

## SALES GROWTH

— 2019-2023 —

+25%

VOLUME

+28%

VALUE



49 MARKETS  
AROUND THE WORLD



# Objectives for our new LBV Design

- ◇ Create a multi-layered design that is inspired by the skills and attention to detail required to produce wines of consistently high quality.
- ◇ Achieve stand-out on shelf, engage and strengthen the loyalty of our traditional consumers, while also attracting a new generation of port drinkers.
- ◇ Accentuate Graham's heritage and highlight LBV's authentic story through its presentation.
- ◇ Remain true to the brand while premiumising its packaging, bringing added value for our consumers.

# Graham's 2018 LBV-Our New Presentation

Handmade marbled paper available in three vibrant colours: Graham's green, deep purple, and burnt orange.

Rounded shoulders and an elegant, tapered body to celebrate the premium wine and link it to the Graham's portfolio.

Base of tube is 100% recyclable carton.

Introduction of QR code on back label which links to a video with our Head Winemaker, Charles Symington



Gold marbled effect capsule to enhance visibility and link to the gift tube.

18% reduction in weight of the bottle in effort to reduce carbon emissions.

Iconic Graham's 'bin label' shape with marbled detail.

Copy on label and tube to focus on provenance.

Marble effect on the label to bring depth, attention to detail and link it to the tube design.

# Concept

- ◇ Reflecting the craft and attention to detail that goes into all aspects of producing Graham's wines, these vibrant and distinctive tubes are created using handmade marbled paper.
- ◇ The paper is submerged into paint, producing beautiful and unique patterns and textures.
- ◇ Having three vibrant colours allows consumers to choose on-shelf between Graham's green, deep purple and burnt orange.
- ◇ We will introduce a new set of tube colours when we release an LBV that is produced in the same year as a classic Graham's Vintage Port declaration - which is typically 2-3 times a decade. This reinforces the LBV's connection with Graham's Vintage Port and allows for renewed storytelling.
- ◇ Changing colours also drives excitement and engagement surrounding the release of new tubes every few years.





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