

2004 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

Quinta dos Malvedos is situated on the north bank of the Douro River, a short distance from the mouth of the river Tua, between Pinhão and the Valeira dam. Located in the Upper Douro region, the vineyards at Quinta dos Malvedos are mostly south facing ensuring prolonged solar exposure and excellent ripening of the grapes despite localised microclimates created by the natural undulations of the valley. Height above sea level in the Quinta varies from 130m to 350m, with a 15-year annual average rainfall of 606mm. The vineyard produces rich and complex full-bodied wines with floral characteristics of eucalyptus and mint, and soft violet overtones when young. Malvedos Vintage Ports are bottled and aged in Graham's cellars in Vila Nova de Gaia and not released until ready to enjoy, around ten years after harvest.

VINTAGE OVERVIEW

2004 was an unusual Vintage. Rarely has a vintage hung in the balance. The rain in early August was incredibly important, as was the perfect weather throughout the picking. These two key factors allowed some excellent Vintage Ports to be produced.

THE VITICULTURAL YEAR

The 2004 harvest followed an extraordinary viticultural year: October and November 2003 were very wet followed by an extremely dry start to 2004. Just 147mm of rain, half the tenyear average, fell in Pinhão from January to the end of April. August then saw the highest rainfall for many years, accompanied by relatively low temperatures. As a result, ripening slowed dramatically. September started with unsettled weather that could have caused considerable damage to the grapes. Harvesting began 10 days later than usual. There then followed 25 days of sunshine with temperatures around 30°C every day. No rain fell during the harvest. On the 9th and 10th of October the weather finally broke, but by then most of the grapes were all safely in the wineries.

WINEMAKERS

Peter and Charles Symington.

STORAGE & SERVING

Graham's 2004 Quinta dos Malvedos Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

TASTING NOTE

Graham's 2004 Quinta dos Malvedos Vintage Port has a black/purple colour. A lovely complex nose with excellent sweet and rich fruit aromas such as black cherry, black currant and blackberry. On the palate packed with solid, structured, rich and intense black fruit flavours and an admirably long finish.

WINE SPECIFICATION

Alcohol by Volume: 20% v/v (20°C)
Total Acidity: 4.35 g/l tartaric acid
Baumé: 3.9
Allergy advice: Contains sulphites