

GRAHAM'S 2006 LATE BOTTLED VINTAGE



GRAHAM'S

Graham's wines come primarily from its own Quinta dos Malvedos, Quinta do 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 do Vale de Malhadas, also supply Graham with finest quality grapes. All five 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.

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Graham's 2006 Late Bottled Vintage, like Vintage Port, is a wine of a single year but it is not a "declared" Vintage Port. Whereas Vintage Port spends only two years in casks and then matures in bottle, LBV is aged in casks and then bottled with a light filtration at between four and six years old. At the time of bottling it has completed its maturation and is ready for drinking without the need for decanting.

Graham's has always been renowned for producing outstanding Ports. Its Late Bottled Vintage Port is the leading premium LBV in the UK.



Tasting Notes

Graham's 2006 Late Bottled Vintage has a dark, opaque ruby colour with a deep red rim. With a lovely complex nose packed with opulent and powerful aromas of freshly picked rich, dark, blackberries, black cherries and hints of chocolate. The palate has a velvety intensity and is backed with solid, structured, rich and intense black fruit flavours.

A racy and firm tannic structure leads to a long, sweet and immensely seductive finish.

Food pairing suggestion and serving

Graham's LBV can be enjoyed anytime and pairs wonderfully with chocolate desserts and hard cheeses like mature Cheddar or even with a soft goat's cheese.

Contemporary Family Comments

While the last fermentations are ending at the time of writing, it is clear that there are some very fine tanks and casks of Port from the 2006 harvest amongst the total wine made this year. Overall it can be said that the average quality of wine made is reasonably good throughout the valley.

Charles Symington, October 2006

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.75 g/l tartaric acid

Baumé: 3.75

The Viticultural Year

The 2006 viticultural year started very well with good winter rains that broke the two-year drought of '03 and '04. Budburst came a little late on 3rd April followed by generally good weather for flowering in May which was very dry and hot. In June, temperatures increased until a very severe hailstorm hit certain vineyards in the Pinhão and the Rio Torto valleys on the night of the 14th. In just 20 minutes several vineyards lost up to 30% or more of their crop. Fortunately, the Douro is made up of many sharply contoured hills and valleys, consequently numerous vineyards were shielded from this onslaught. After a very hot July, August started much cooler and a useful spell of rain fell on the 16th, 17th and 18th (47mm in all), usually an excellent omen for a good Port vintage. Picking began on the 11th September. Rain fell on the 13th and then again on the 21st, 23rd and 24th September. The dry winds that occurred during this period helped to keep the bunches dry and no real harm was done.