

WINE DESCRIPTION

GRAHAM'S 1963 VINTAGE PORT



Graham's

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

Tasting Notes

Power, dimension and real character, are all hallmarks of this most memorable Vintage. Even after 40 years the Graham's 1963 never fails to impress with its superbly balanced components of fruit, tannin and elegance. In 2004, this wine shows elegant "rose petal" aromas. The flavours are of concentrated caramelised fruit in perfect balance.

The Viticultural Year

A normal winter with rain and some snow. It began to dry out at the end of April. The vines showing promise early. It was cold and wet until the middle of June. Then July and August were fine, with very dry weather, and there was only some rain, perfectly timed, in mid September.

Reviews & Awards

Vintage Port Guide Score 19 out of 20

Clive Coates, *The Vine*, October 2003

Five Stars (Outstanding)

"Three dozen idyllic notes since 1965, no matter where or by whom bottled. A lovely bottle last noted at home in July 1996".

Michael Broadbent, *Vintage Wine*, Published 2002

Best of the sixties

"Graham: remarkably youthful and vibrant, classic Graham richness is offset by crisp acidity lingering onto the finish. A brilliant wine now but will develop for 20 years plus."

Richard Mayson, *Decanter Magazine*, November 1999

"The Graham (Oporto bottled) had an amazingly strong cloves and scented spices nose and was extraordinarily rich and voluptuous, with the alcohol totally absorbed. It is a remarkable wine, so luscious and long lasting".

Serena Sutcliffe, *Decanter Magazine*, February 1999

97 Points out of 100

"This is a monumental wine with a great balance of fruit and tannin. Medium ruby with a garnet edge, enticing nose of bitter chocolate and plums, full-bodied, with chocolate and raspberry flavors, medium tannins and a very long finish".

James Suckling, *Vintage Port*, Published 1990

Peter Symington, responsible with his son Charles for the vineyards and wine making, has been made 'Fortified Wine Maker of the Year' an extraordinary 6 times by the 'Wine Challenge'. Nobody else has won this important award more than once. In 2003, his son Charles won the same award.

Vintage Overview

1963 is a monumental Vintage of legendary proportions. One of the 20th Century's finest. Vintage Port against which all others are judged. Declared by all the major Port houses. Along with 1945 this Vintage is a classic.

Contemporary Family Comments

"The drought that had lasted since Whitsun broke on the morning of the 10th September with three hours steady rains. This was followed by several heavy thundery showers on the 11th, all of which has done a great deal of good. Now fine weather is required until the vintage".

16th September 1963.

Michael D Symington

Wine Specification

Alcohol by Volume: 20% v/v (20°C)

Total Acidity: 3.90 g/l tartaric acid

Baumé: 3.2

