

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



William & John Graham founded Graham's in 1820 and began building its reputation for producing outstanding ports. The quality of Graham's port relies on the finest grapes from four iconic Douro estates: Quinta dos Malvedos, Quinta do Tua, Quinta da Vila Velha, and Quinta do Vale de Malhadas.

 @grahams\_port

  
**SYMINGTON**  
*Family Estates*

# GRAHAM'S SINGLE HARVEST 2001

A limited bottling exclusively for our ambassadors.

## THE WINE

This special release of our 2001 Single Harvest Tawny Port celebrates the year in which the Douro Valley was designated as a UNESCO World Heritage Site. Our home for over two centuries, the Douro Valley is renowned for its stunning landscape, traditional terraced vineyards, and has been recognised as a 'Region of Outstanding Natural Beauty'. A UNESCO World Heritage site since 2001, the Douro is the world's largest area of mountainous vineyard. Our vines are planted largely on steep terraced hillsides, and the majority of vineyard work continues to be done by hand – a rarity in the world's great wine regions. Our vines provide remarkably low yields of high-quality grapes marked by stunning concentration. This is shaped by the Douro's hot and dry climate and schistous soils.

## TASTING NOTES

Our 2001 Single Harvest Tawny Port has an enchanting amber-copper colour. Aromas of quince preserve, marmalade and a subtle citrus fragrance are followed by hints of caramel and buttery, toffee notes, and a touch of salty ocean spray heightens the sense of freshness. On the palate, the citrus undertone reveals hints of ginger, cinnamon and subtle traces of honey and toffee. Accomplished balance between age-worthy complexity and still youthful vitality concludes with a long, nutty finish.

## FOOD PAIRINGS

Nut-Based Desserts: Almond tart or pecan pie. Chocolate: Dark chocolate (70-80%) complements the richness of the port, while praline chocolates mirror its hazelnut and caramel flavors. Crème Brûlée: The creamy texture and caramelised top mirror the port's butterscotch and vanilla tones. Blue Cheese: rich creamy blue cheese such as Stilton, Gorgonzola or Roquefort enhances the nutty, caramel and honeyed notes. Aged Hard Cheese: Parmesan, Gouda or Gruyère balances the saltiness with the sweetness of the port. Duck or Game: Roasted duck with orange or game dishes such as venison with a berry sauce, accentuates the port's citrus and dried fruit notes. Foie Gras: The rich and buttery texture pairs well with the port's creamy, smooth palate. Smoke-cured Meats.

## INFORMATION

Winemaker: Charles Symington

Alcohol: 20 %

Acidity: 4.7 g/l (tartaric acid)

Baume: 3,70 °

Storage: Store upright. Once open the wine will remain fresh for up to 6 weeks.