

VOLUME 1 · 2020

NEW BEGINNINGS

1882

FOR THE NEXT GENERATION



SYMINGTON
Family Estates



A dramatic silhouette of a grapevine with clusters of grapes hangs against a vibrant sunset sky. The sky is filled with soft, wispy clouds in shades of orange, pink, and blue. The grapevine is dark and intricate, with several bunches of grapes visible. The overall mood is serene and nostalgic.

Welcome
to the first edition of 1882,
the Symington Family
Estates magazine

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LETTER FROM THE CHAIRMAN

JOHNNY SYMINGTON

Dear friends and partners,

In the time between us beginning work on this magazine and bringing it to print, the world has changed.

In March 2020 we were finalising our preparations to mark Graham's Port's 200th anniversary. These included a series of special dinners in cities around the world and a very rare (and still secret) limited-edition release. We were also planning to mark Warre's Port's 350th year with an historic dinner at the Factory House in Porto (incredibly, Warre's is the oldest registered company in Portugal still in operation today).

However, within a matter of days it became clear that we faced a global pandemic, and our entire focus shifted. I'm sure you had a similar experience. Prowein was cancelled. Portugal – like most countries – went into lockdown to minimise the spread of the coronavirus. Our first priority was the wellbeing and safety of our teams. I am pleased to say that the entire company responded extremely calmly, competently and professionally.

We were then faced with the challenge of adapting our operations to ensure we could continue to serve our customers and of implementing a series of trade and consumer-facing digital initiatives. Although our own sales have been affected, our thoughts have been with our friends and partners in the on-trade and off-trade who were obliged to close altogether. We hope that the many fantastic businesses who sell our ports and wines around the world are able to weather this storm and recover as we, together, seek to return to some form of normality.

I believe that it is in times of difficulty that those of us who are in positions of relative stability and security have an even greater responsibility towards our communities and the wider society. I was very proud of our team who, in a matter of days at the beginning of the pandemic in Portugal, swiftly mobilised to produce 10,000 litres of alcohol-based sanitiser gel, which we donated to various hospitals in the north of Portugal.

We also used the newly formed Symington Impact Fund to provide a ventilator to the Vila Real hospital in the Douro region, funding towards a diagnostic X-Ray machine for a hospital south of Porto, and 3,000 medical-grade protective masks for hospitals in the Porto area.

“New beginnings” was chosen as the theme for this first edition of the Symington magazine. There are many reasons for this. Last year my father, Ian Symington, sadly passed away. At the beginning of 2019 my cousin, Paul, handed over the chairmanship to me, and my other cousin, Rupert, assumed the role of CEO. In addition, over the past few years six members of the 5th generation have returned to work in the family business. Those of us in my generation are thrilled to be working with them – and to witness their energy, enthusiasm and ideas as we drive the company forwards together.

We have also recently initiated a new sustainability strategy, building on our long-standing commitment to the Douro’s communities and natural environment. In July 2019 we were the first wine company in Portugal to become a certified B Corporation. This is a reflection of the seriousness with which we are responding to the environmental and climate crises, as well as our objective of maximising the positive impact we have in the community. Our efforts in this area were recognised when The Drinks Business named us as Ethical Company of the Year in their 2019 Green Awards. We have much to do, but I believe we are on the right track.

In 2019 we maintained our position as the world’s leading premium port producer by value and by volume (we were responsible for one third of all premium port cases sold in 2019). This achievement is the result of many years of hard work and investment in the vineyards, in our wineries, and in our team – as well as the dedication of our many partners around the world. Although the times are changing, our focus remains constant: to produce exceptional wines and ports that celebrate and preserve the uniqueness of Portugal and contribute to a positive future for the regions where we work.

Our goal is to pass on a stronger, more sustainable family business than the one that was entrusted to us. Today, this requires meeting the challenges of our time with determination, focus, resilience and creativity – constantly adapting and innovating commercially, whilst building a truly 21st century business which prioritises people and planet alongside economic sustainability. I sincerely hope that my grandchildren are able to produce port and wine in the Douro. The actions that we, collectively, take over the coming years will ensure that this can be so.

I hope you enjoy this first edition.

With best wishes. 1882



Johnny Symington
Chairman - Symington Family Estates
4th generation port & wine producer



IN MEMORIAM

IAN SYMINGTON

1929 - 2019

Ian Symington was a central figure in our family who made a very significant contribution to the success of the family company during the second half of the 20th century. Ian sadly passed away in 2019, aged 90.

Ian was born in Porto, Portugal in 1929 and was educated at the Oporto British School before going to Downside School in England. On leaving school he joined the army and served in the Seaforth Highlanders in Scotland. After military service he returned to Portugal in 1949 to join his father John and his uncles Maurice and Ron in the family port company, where he was to work for his entire career.

In the two decades immediately following World War II, the port trade and the entire Douro vineyard region was in a parlous state: port had historically been almost entirely dependent on exports and with Europe devastated by the war, sales were minimal. During this time many of the historic family port companies were sold or simply closed. Ian, together with his cousin Michael, joined later by cousin James and brothers Peter and Amyas, fought to keep port alive and to develop new markets. Travelling tirelessly across Europe and the world, Ian and his cousins brought port back to the notice of consumers in the main markets. Their work was rewarded when, in the 1960s, sales began to climb steadily around the world. Together, they built the business into a thriving and successful port company. Ian was respected for his meticulous preparation, determination and negotiating skills. Ian and his wife Cynthia were also renowned for their generous hospitality entertaining numerous journalists and customers, both at home in Porto as well as in the Douro, and in so doing they built lifelong friendships and strong partnerships with customers around the world.

In 1983, he was made President of the Wine & Spirit Benevolent Society, a charity for those less fortunate in the wine trade. At the end of his presidency the Chairman of the Society wrote; *"I was lucky to have had the right President, someone who is regarded with so much affection by the trade"*.

Ian was a passionate lover of the Douro and nearing retirement, he rebuilt an abandoned farmhouse overlooking the Douro River near Quinta da Senhora da Ribeira, one of our most beautiful and remote vineyards. Here with his wife Cynthia they spent many happy days with family and friends.

Ian was a leading figure in the port trade for nearly 50 years and his work laid the foundations for the success of port and the Douro of today.

Ian married Cynthia in 1954. They had two daughters, Susie and Nicky, and a son Johnny who joined the business in 1985. He had eight grandchildren and one great-grandson. His granddaughter Vicky is one of six members of the 5th generation of Symingtons who now work in the family business. 1882





PASSING THE TORCH

PAUL SYMINGTON

The beginning of 2019 saw Paul Symington step down from the chairmanship of Symington Family Estates after 40 years in the family business and 15 years as chairman. Along with his cousins and brothers in the 4th generation, Paul presided over an important period in our company's development – achieving many notable successes and strengthening the Symington reputation in the world of wine.

Paul was born in Porto in 1953 – son to Michael and Elizabeth Symington – and has joint Portuguese and British citizenship. Both his parents and three of his four grandparents were born in Portugal. Educated at the Oporto British School and the Oratory School in England, Paul later studied French at the Université de Neuchâtel in Switzerland before obtaining a BA in Business Studies at the Central London Polytechnic. After working for a bank in Paris, he joined Boots in the UK as a graduate trainee before returning to join the family company in 1979.

When Paul returned to work in Porto, he became the fourth generation of Symingtons to produce port in the Douro after his great-grandfather first emigrated to Portugal in 1882. In 1980 he was made a Director, in 1988 he was appointed joint Managing Director, and he became Chairman in 2003.

During Paul's tenure as Chairman, the company grew to become the world's leading premium port producer and further expanded its range of Douro wines with the launch of single-estate bottlings from Quinta do Vesúvio and Quinta do Ataíde. Alongside his cousins, Paul managed the acquisition of Cockburn's Port – returning this noble brand to family hands after more than 50 years of corporate ownership.

Paul also spearheaded the professionalisation and development of our wine tourism activity, with the refurbishment of the Graham's 1890 Lodge (including the launch of an award-winning restaurant, Vinum) and the opening of both the Cockburn's Lodge and the Quinta do Bomfim visitor centre. All three sites play a crucial role in engaging people with our brands and wines and have become important businesses in their own rights.

In recent years, Paul has been vocal in highlighting problems with the complex regulatory system that governs grape prices in the Douro, appearing on Portuguese television and writing articles in the press. He is especially concerned about the impact that systemic distortions are having on farmer income as well as the negative impact that the outdated regulation is having on the ability of the region's wines to compete more effectively in world markets. He has consistently spoken out about these issues when many prefer to look the other way.



(Left) Paul with the Prime Minister of Portugal, Pedro Passos Coelho, guest of honour at the inauguration of the Quinta do Bomfim Visitor Centre, May 2015.

(Below) Paul is decorated by the President of Portugal, Professor Aníbal Cavaco Silva, with the Order of Merit — Grand Officer — February 18th 2015.



He also served as chairman of John E. Fells & Sons, a wine importer in the UK (majority owned by the Symington family), from 1999 to 2020. Over this period, Fells developed into one of the country's leading importers of fine wines, representing Guigal, Torbreck, Torres, Ladoucette, Yalumba, Tyrrells, Bouchard, Hugel, William Fevre, Jackson, Te Mata and Vergelegen as well as the Symington family's ports and wines.

Over the course of his career, Paul has received many honours and awards, which he has always accepted on behalf of the family business – emphasising the importance of the team effort in any achievement. Notable recognitions include being named Man of the Year by Decanter magazine, receiving a lifetime tribute award from the two leading Portuguese wine magazines: Revista de Vinhos and Grandes Escolhas, a lifetime achievement award from the Institute of Masters of Wine, and an honorary doctorate from UTAD university in Vila Real.

He was especially proud to be made a Grand Officer in the Portuguese Order of Merit (Grande-Oficial da Ordem de Mérito) by the President of Portugal in 2015 for his services to the port trade and the Douro. This title has only been awarded in the Agriculture category 72 times since 1927 and Paul was the first British citizen to receive it.

Paul is currently chairman of the Primum Familiae Vini management committee and Honorary Chairman of the Wine and Spirit Education Trust. He served as Vice President of the General Council of the University of Porto from 2013 to 2017 and is currently one of the five Curadores (Trustees) of the university.

Paul lives in Portugal with his wife Jane and farms his own 40-hectare vineyard at Quinta das Netas, near Provesende in the Douro's Pinhão Valley. Although he still plays an active role in advising his cousins and children working in the business, he is looking forward to spending more time on a range of new projects – both in the Douro and in Porto – as well as enjoying the company of his four grandchildren (the 6th generation of Symingtons in Porto). ¹⁸⁸²

Paul presenting the 2016 Vintage Ports alongside his cousins to Portuguese journalists at the Casa dos Ecos - Quinta do Bomfim, April 2018.



“Without the Symingtons, and without the energy, commitment and single-mindedness of Paul in particular, today’s Douro scene would be a very different one.”

Andrew Jefford,
Decanter Magazine, April 2012

“In 100 years, when Port is again revered as the greatest of all wine, the Symingtons will be seen as one of the greatest forces for good in the Douro. With Paul, as with the rest of the clan, the most important thing is the wine itself, and maintaining and improving on the traditions of a unique ecosystem. Efficient, enthusiastic and without an ounce of artifice, Paul has always been a pleasure to work with.”

Jancis Robinson

“Paul has not merely maintained but built on the Symington family legacy. More than ever, they are the world’s undisputed leaders in fine port. But Paul is not only a keystone in the port business but also an exceptional person, a gentleman and a family man with great respect for tradition.”

Miguel Torres

“Paul Symington transformed a family business into a world icon. And he did it without ever forsaking social considerations.”

“A son of the Douro and of Porto, Anglo-Portuguese and pro-European, Decanter “Man of The Year”, expert taster, passionate about Vintage Port and motorbike rides in the Douro with the Provesende parish priest, Paul is generally considered by his peers as an example. Without him, the contemporary Douro would be different. For the worse.”

Manuel Carvalho,
Público newspaper,
October 3rd 2019

“You would be hard pressed to find anyone in the world quite so passionate, engaging, charming and challenging as Paul Symington is about the wines produced by his family’s business or the markets in which it sells them.”

Richard Siddle,
Harpers, April 2015





NEW BEGINNINGS FIFTH GENERATION SYMINGTONS

Hugh, Vicky, Harry, Rob, Charlotte
and Anthony, 'Roope' Lodge, April 2019

ROB

I joined Symington Family Estates in 2017, moving to Porto with my partner, Charlotte, and two small daughters (Lua and Alma). Before joining the family business, I worked in London for 10 years – starting my career in business consulting with Ernst & Young before co-founding and building Escape the City – a business that helps professionals make meaningful career changes in pursuit of work that matters to them and to the world.

I am a Director at Symington, working with my siblings, cousins, and colleagues on a range of projects across Communications, Sustainability, People & Culture, and Commercial Strategy. In 2019 I led the team that achieved B Corporation status for Symington, becoming the first wine company in Portugal to take this step and commit to the highest standards of ethical business practices, and social and environmental performance.

Away from work, I spend my time planting trees and exploring permaculture principles on a small piece of agricultural land in the Douro valley. I am also a fan of wild camping, river expeditions, bicycle adventures, and road trips. Although being a parent to young children has limited these escapes recently, I'm planning on doing more exploring of Portugal over the coming years. ¹⁸⁸²



ANTHONY

I work at John E Fells, the Symington family's UK importer, who I joined during the summer of 2018. Previously to this I worked in the wine trade in London for a number of years, most recently at Niquesa, a private members concierge company where I worked as Fine Wine and Food buyer.



At Fells I am now responsible for all port and SFE Douro DOC and Alentejo wine brands in the UK, along with UK based PR and marketing initiatives. I have also worked two full vintages as part of the winemaking team at Graham's Quinta dos Malvedos and also Prats & Symington's Quinta do Roriz under Bruno Prats and Charles Symington.

Working for our family business is a great honour, I feel very lucky to be working for something I am so passionate about. It is a privilege to work with my father, uncles and cousins along with all the amazing people at SFE and Fells. One of the greatest pleasures of working for our family business is meeting our truly inspirational customers. Many of whom are also family businesses who we have been working with for generations, some even worked with my grandfather. Continuing these relationships is very special.

Outside of the office I love exploring the rest of the wine and culinary world, experimenting with new flavours and cooking styles. I enjoy sport and am a passionate FC Porto fan. I recently became a father for the first time, I can't wait to take my daughter treading at Quinta do Vesúvio when she is old enough. ¹⁸⁸²

CHARLOTTE

I have worked at Symington Family Estates since 2018. Before then, I spent almost 5 years working at John E Fells, our UK distribution company and prior to that I spent over 8 years in the Events and PR industry, working for, amongst others, The Royal Bank of Scotland and White Cube.

Working at Fells was where my real passion for our family company began, as I represented our Douro wines and ports in the UK and began to understand the wine trade. I now manage our 4 major port brands: Graham's, Cockburn's, Dow's and Warre's from product development, design, communications through to activations, ensuring that we continue to respect our heritage but embrace the future in everything we do.



I was the first female family member to join the company and feel proud to be contributing to our business and representing the 5th generation of my family, working alongside my brothers, cousins and uncles.

I live in Vila Nova de Gaia, with my husband Edward and two children Toby and Freya, not far from where I grew up, so it is extremely special to be able to share my love for Porto and passion for the Douro with them. Outside work, I love travelling, cooking and spending time with my children. ¹⁸⁸²

VICKY

I joined Symington Family Estates in the summer of 2018. Previously I had worked in marketing in luxury bespoke furniture and software. Before I joined the family company, I decided to study for a Masters Degree at the International University of Monaco in Marketing of Luxury Goods and Services.

At SFE I am now Graham's Port brand manager. Graham's Port is our most prestigious port brand, with a wide portfolio of the highest quality wines including unique and exclusive limited collections. I work closely with many departments on marketing initiatives for Graham's spanning packaging and design through to communication, events and PR.

Working for our family business has been highly rewarding. Having grown up between Porto and the Douro Valley, my interest in wine and viticulture is innate so to be able to do something that I'm naturally passionate about as well as work alongside family members is truly unique. I currently work alongside my father, uncles and cousins. It is a very exciting time for us and for the business, having the fresh and innovative perspective of the 5th generation whilst learning from the vast experience of our fathers and generations before them is a wonderful experience.



Outside of the office I love walking in the outdoors, having grown up in the Douro and from a young age going on long walks through the vineyards and over the Douro hills. I am a keen photographer and spend much of my spare time and holidays travelling with my camera. ¹⁸⁸²

HARRY

I returned to Porto to join the family business in 2019. Before joining Symington Family Estates, I worked in London for 7 years in brand consultancy - researching consumer behaviour and developing brand communication strategy, with a focus on the drinks and luxury categories.



At Symington I work in Communications across our entire portfolio of port & wine brands - working with the Marketing team on various initiatives and bringing to life everything we do from the vineyard to the cellar and tasting room. I am also responsible for our Vintage Port strategy and the running of our en primeur campaigns.

Working with my siblings, cousins & uncles - and an extraordinary team of deeply committed colleagues - has been a great pleasure over the last year. It has been wonderful to learn from both the fourth generation of our family and the people we work alongside - and I am grateful for how receptive they are to new ideas and initiatives, proposed by the fifth generation.

My wife and I live in Matosinhos and enjoy exploring our surroundings here - the food, markets, art & architecture. I am also a keen videographer and enjoy capturing the essence of the city and the beauty of the Douro. It has been lovely to return to the city where I grew up, and I have been reacquainted with a now dusty old surfboard which I hope to put to use soon. ¹⁸⁸²

HUGH

I have been living in San Francisco since 2017, working for Symington Family Estates' US importer, Premium Port Wines. Before moving here, I lived in London and worked at several wine competitions and had the opportunity to meet and learn from a number of talented writers and tasters. Before that, I'd spend the end of my summer holidays working at our DOC winery at Quinta do Sol for my uncle Charles and his team, performing maturation studies in the leadup to harvest and then getting my hands dirty in the winery once grapes began arriving.

I'm part of the marketing team at PPW, acting as liaison for our sales reps across the country. I get the opportunity to explore new parts of the US while working with and training local distributors or when representing the family at nationwide events. My favourite part of the job is probably this customer-facing aspect. It lets me talk to people about port and wine, and hearing different perspectives is invaluable, both from young minds with fresh ideas and outlooks as well as from people whose long careers have given them a wealth of knowledge. I really enjoy coming across people who worked with my grandfather back when he spent time here in the 1970s and 80s.



I feel very lucky beginning my career in San Francisco, my mother's hometown. I grew up in Porto close to my Symington cousins with whom I've built lifelong relationships. Now, in San Francisco, I'm excited to have the chance to do the same with the other side of my family; be it while surfing with cousins in Santa Cruz, hiking with them in Yosemite, or skiing together at Lake Tahoe. ¹⁸⁸²

An aerial photograph of a terraced vineyard at Quinta dos Canais. The terraces are carved into a hillside, with rows of grapevines following the contours of the land. The sun is low in the sky, casting long shadows and highlighting the golden-brown soil and green leaves of the vines. In the upper right, a small stone building with a red-tiled roof sits on a higher terrace. In the background, a large bridge spans a river, and more hills are visible under a clear sky.

OUR FIRST BACK-TO-BACK VINTAGE PORT DECLARATION

Sunrise lights up the vineyard terraces at Quinta dos Canais







Seven family members of the fourth and fifth generations presented the 2017 Vintage Ports at the Factory House in Porto on April 11th, 2019.

The 2017 Vintage Port Declaration

In the Spring of 2019, we made an unprecedented decision in our 137-year history as wine producers. For the first time since arriving in Portugal in 1882, we decided to declare a Vintage Port for the second year in a row. Just the year before, we had released our 2016 Vintage Ports. Their exceptional quality and small production volumes meant they rapidly sold out. In early 2019, as we do every year, we gathered to review the wines from the harvest 18 months previously. We swiftly reached the consensus that the 2017 was (in the words of Charles Symington) 'too good not to declare'.

The reason why back-to-back declarations are so rare is that in the port trade we have the luxury of comparing the attributes of the best wines from two consecutive years prior to choosing whether to bottle the older one as a classic Vintage Port. Normally one year stands out, making for a relatively easy choice – to declare or to wait. However, in the case of 2016 and 2017, we were faced with a true dilemma with both years demonstrating outstanding quality, albeit with very different characteristics. It was going to take something truly special for us to declare our first back-to-back.

This decision — only the sixth general declaration of the 21st century — is a milestone moment in our long history and concluded a period of intense discussion within the wine trade as to whether 2017 would warrant a full declaration, given the quality of the critically acclaimed 2016 Vintage and the rarity of Vintage Port declarations.



The Story of 2017

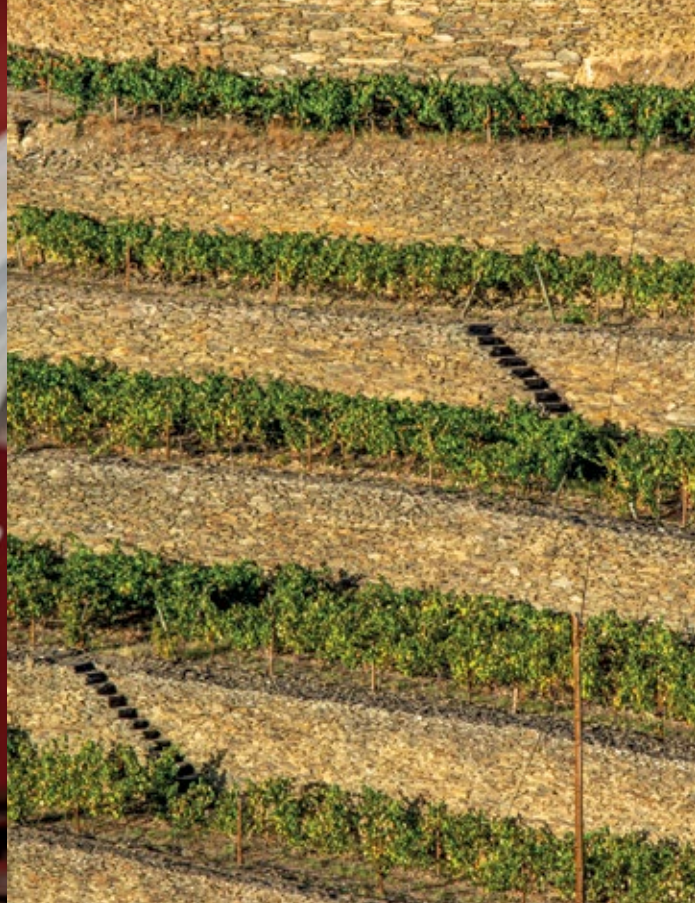
Reasonable winter rainfall from October 2016 to February 2017 created water reserves in the soil that were just sufficient to sustain the vines through an unseasonably dry spring and a long, hot summer. We are accustomed to challenging conditions in the Douro with low rainfall and high summer temperatures but 2017 was drier and hotter than usual with just half the rainfall that we would expect in a normal year. It is a testament to our well-adapted indigenous grape varieties and to our highly capable viticulture team that such exceptional wines were produced in this year.

The start of the growing season in March saw a pronounced upswing in temperatures and a decline in rainfall. Our Douro grape varieties are incredibly adaptable and proved this once again in 2017. The vines, as though second-guessing the dry conditions ahead, responded with less vigour and smaller canopies, as well as smaller berries. This lessened the demands on the limited soil water reserves. The warm and dry spring conditions had the further advantage of eliminating any threat of vine disease, resulting in a remarkably healthy crop with perfectly formed berries.

Despite the very warm conditions throughout the growing season, August temperatures were closer to the 30-year average than the very hot 2016, which hugely benefited the vines after a spring and summer with practically no rain to speak of – and was ultimately the secret to the year's success.

In a hot year like 2017, vineyards with cooler aspects such as Senhora da Ribeira's east-facing Vinha Grande really come into their own.





‘In my 25 years as a winemaker in our family vineyards, I have never seen a year like this: the yields were extremely low, but the concentration and structure took my breath away. We have some really remarkable wines.’

Charles Symington



‘A SERMON IN STONES’

**‘Sturdy schistose vineyards, photogenic
plants and stressed vines conspiring to
fashion one of the greatest wines
of the vintage. A sermon in stones.’**

Simon Field MW – The World of Fine Wine
(On Graham’s The Stone Terraces 2017 Vintage Port)

Our earliest ever harvest

The 2017 wines were the result of an advanced growing cycle which led to the earliest harvest we have ever recorded. Although each stage (budburst, flowering, and veraison) was roughly two weeks early, the overall length of the cycle was close to normal. Meaning that the grapes were reaching perfect maturation in the second half of August.

The warm, dry conditions resulted in small, compact bunches of grapes in excellent condition, with yields amongst the lowest of the century so far, 20% below the 10-year average (average production across our vineyards was just 860g per vine, or 2,815 kg/ha). The Touriga Franca, one of the star performers of the vintage and a key component of several of our finest 2017 Vintage Ports, recorded yields as low as 600g/vine in some of our quintas.

The maturations were perfectly balanced, resulting in wines characterised by extraordinary intensity, concentration and structure, combined with stunning aromas and freshness. 1882

Some old Douro hands have drawn interesting comparisons between 1945 and 2017

	1945	2017
Annual rainfall	257 mm	316 mm (52% below the 30-year average)
Av. annual temperature	16.7°C	16.8°C
Growing season	20.9°C (March-September average temperature)	21.1°C (March-September average temperature)
Yields	Very low, about 2/3rds of the 1944 production	20% below SFE 10-year average (860g/vine or 2,815 Kg/ha)



Touriga Franca from the Vinha do Alexandre vineyard at Quinta dos Canais, a big contributor to the Cockburn's 2017 Vintage blend.

DON'T JUST TAKE OUR WORD FOR IT...

SIMON FIELD MW
THE WORLD OF FINE WINE

(Graham's The Stone Terraces):

"Sturdy schistose vineyards, photogenic plants and stressed vines conspiring to fashion one of the greatest wines of the vintage. A sermon in stones."

WINE & SPIRITS

JOSHUA GREENE

(Graham's The Stone Terraces):

"Charles Symington created one of the most compelling Ports in the history of Graham's... it's an olfactory hallucination."

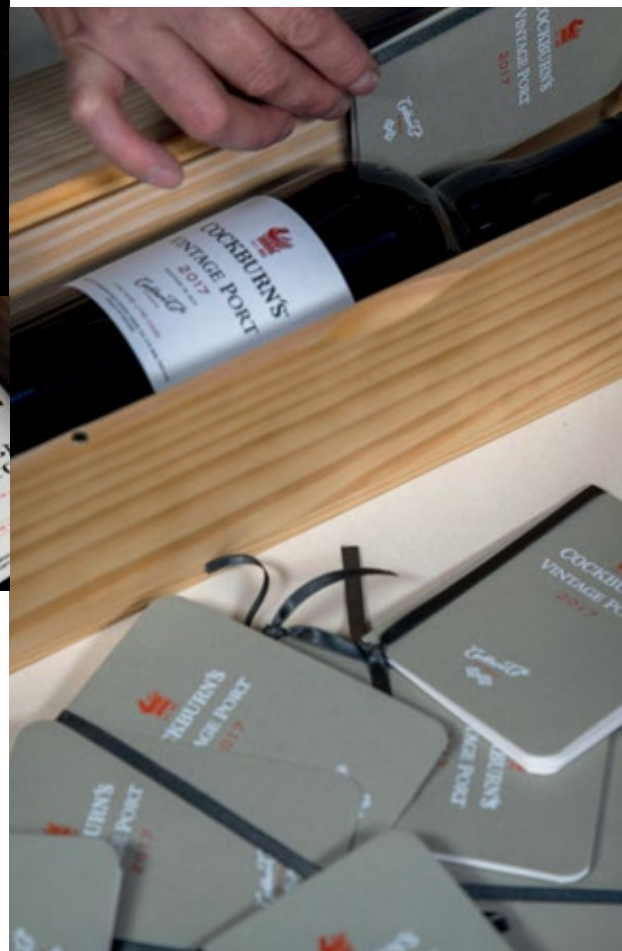


JAMES SUCKLING

JamesSuckling.com

(Cockburn's):

"Insane aromas of crushed berry, flowers and lifted ester like a fermenting lagar. Full body, tannic yet so finely grained in texture. Extremely long and beautiful. It goes on for minutes."



DECANTER
RICHARD MAYSON
(Graham's):

"Wonderful purity and definition. A real wow of a wine!"



**NEAL MARTIN
VINOUS
(Dow's):**

"The palate is simply glorious. It is built around a compelling tannic frame... There is so much energy coiled up in this Port, a sense of symmetry that is enthralling."



**ROBERT PARKER, Mark Squires
(Quinta do Vesúvio):**
'It's delicious, long and kind of spectacular.'



**NEAL MARTIN
VINOUS
(Capela do Vesúvio):**

"The acidity is beautifully judged, a somehow effortless fortified wine with a silky-textured, sensual finish...What a brilliant Vintage Port..."



The 'Symington Magnificent Seven' — this is how one Portuguese journalist described our 2017 Vintage Port line up.



**PÚBLICO
JOSÉ AUGUSTO MOREIRA
(Warre's):**

"A serious case of elegance, freshness and balance. It hides all its muscle and structure beneath a velvety carpet that massages the palate. Its elegance of style is its predominant hallmark."



2017 VINTAGE PORT REVIEWS AND RATINGS



COCKBURN'S

98 / 100

"Insane aromas of crushed berry, flowers and lifted ester like a fermenting lagar. Full body, tannic yet so finely grained in texture. Extremely long and beautiful. It goes on for minutes."

James Suckling

96 / 100

"Packed with creamed blueberry, açai berry and boysenberry fruit and carried by waves of velvety structure... this is showy in style... alluring spice details and a flash of floral nuance through the finish."

Wine Spectator - James Molesworth

96 / 100

"This wine's opulent intensity comes from the powerful tannins. A jammy blackberry flavor shines through and is lifted by bright acidity. Depth and structure ensure long-term aging."

Wine Enthusiast - Roger Voss

96 / 100

"Notes of eucalyptus and white pepper on the nose. The flavours are intense, and the grip and length on the palate are of enormous length."

PÚBLICO (FUGAS) - José Augusto Moreira

95 / 100

"The palate is sweet and fleshy initially, with ripe berry fruits and solid, spicy tannins. It's classically structured with lovely concentration and a powerful finish."

DECANTER - Richard Mayson

94-96 / 100

"This has velvet for texture, fine aromatics and a long finish, but it is always elegant, never jammy. It is still concentrated, and aeration proves how well it can evolve. It finishes with some pop and power."

Robert Parker - Wine Advocate - Mark Squires

18 / 20

"Black and red fruits with some esteva [rockrose]... Pine bark and violets. On the palate the initial sweetness is immediately compensated by the sensation of freshness"

Revista de Vinhos - Luís Costa

18 / 20

"Restrained nose, intense, robust, herbal and aromatic with notes of esteva (rockrose) and eucalyptus, violets and wild berries. On the palate full-bodied, broad and with some texture. Lots of flavour, lots of grip and with a long finish."

Grandes Escolhas - João Afonso

17.5 / 20

"Power and immense length emerge underneath that black, black fruit. Lots of pepper and spice on the finish. Tannins are dense and spicy but polished - lovely texture."

jancisrobinson.com - Julia Harding MW

DOW'S

98 / 100

"Full-bodied, medium sweet with fine-grained tannins that coat your palate. Powerful and muscular yet remains agile and beautiful. Grows on your palate. Wonderful ripe fruit in the middle palate."

James Suckling

98 / 100

"The palate is simply glorious. It is built around a compelling tannic frame..."

There is so much energy coiled up in this Port, a sense of symmetry that is enthralling."

Vinous – Neal Martin

98 / 100

"Intense and profound, almost black in colour, it has a notable freshness and power. The floral aromas are very expressive and add body. Flavours of dark fruits and an austere and dry finish. Irresistible."

Público (Fugas) – José Augusto Moreira

97 / 100

"It also shows the latent power of the vintage, made as it is in a slightly drier style, with lovely minty fruit and full, ripe sinewy tannins all the way through the finish. Long and lithe, and very fine."

Decanter – Richard Mayson

96 / 100

"A dense, thickly textured version, dripping with warm salted licorice, tar and açai paste notes, while plum and blueberry pâte de fruit, chai spice and chocolate elements fill in behind. Lots of brambly grip flows underneath."

Wine Spectator – James Molesworth

95 / 100

"A beautiful and satisfying vintage from Dow, this will develop for decades."

Wine & Spirits – Joshua Greene

18 / 20

"Intense, firmly built but very generous in its sweet fruit character even if not analytically sweeter. Fine-grained but still grainy tannins with some hints of dried fruits on the finish."

jancisrobinson.com – Julia Harding MW

18.5 / 20

"The classic notes of Touriga Nacional from the very special Quinta da Senhora da Ribeira at the core of this Vintage Port are delicious and captivating. Violets and lavender on the nose, with liquorice and minerality on the palate are memorable and make this one my preferences of the year."

Evasões – Fernando Melo



GRAHAM'S

98 / 100

"The palate is rich, velvety and voluptuous in typical Graham's style. The initial richness makes the tannins, which show up on the ripe, broad, mouth-watering finish. Wonderful purity and definition. A real wow of a wine!"

Decanter – Richard Mayson

98 / 100

"There are intense aromas of dark fruits mixed with fresh nuances of eucalyptus and wild flora. Great concentration and viscosity that lead to a long and opulent finish on the palate."

Público (Fugas) – José Augusto Moreira

97 / 100

"Lush and inviting, with waves of cassis, melted red licorice, plum preserves and boysenberry reduction coursing through, carried by a velvety structure that lets this flow wonderfully. This is serious."

Wine Spectator – James Molesworth

97 / 100

Wow! Amazing aromas of crushed blackberry and blueberry, stems and rose petal. Entrancing. Full-bodied, very tight and powerful with ultra-fine tannins. Intense richness of crushed berries, chocolate, hazelnut and coffee."

James Suckling

95-97 / 100

"One of the more aromatic ports here, this is laced with cistus and eucalyptus. Lush in texture and concentrated... this remains a rather refined and suave Graham's. I'd call it subtly sexy. It does put on weight with some aeration, though, and there is that muscle underneath, so don't dive in too soon."

Robert Parker - Wine Advocate – Mark Squires

18.5/20

"Immense concentration of pure fruit, deep layers of velvet, and yet the fruit is fresh. Fills the mouth with luxury. No dried-fruit flavours this year. Deep and endless fruit, the tannins are rich rather than powerful, deep and rounded, so smooth. Mouth-wateringly tangy finish."

jancisrobinson.com – Julia Harding MW



19.5/20

"With delicious and sophisticated aromas, plummy fruit and raspberry with a light hint of apricot and nuances of liquorice, violets and roses. On the palate the tannins are pure velvet and the wine is full-bodied, while at the same time elegant, harmonious and of great finesse and presence on the finish."

Grandes Escolhas – João Afonso



GRAHAM'S THE STONE TERRACES

100 / 100

"The aromas here are amazing: crushed blueberries and raspberries... Orange blossom... Great potential!"

James Suckling

100 / 100

"Charles Symington created one of the most compelling Ports in the history of Graham's... it's an olfactory hallucination."

Wine & Spirits – Joshua Greene

99 / 100

"It has succulent berry fruit and massive concentration in the mouth – magnificent, the quintessence of the finest Douro fruit... outstanding."

Decanter – Richard Mayson

99 / 100

"Due to its aromatic intensity... it has created a new quality standard... incredible intensity distinguish it from everything we know. It's something else!"

Público (Fugas) – José Augusto Moreira

98 / 100

"Packed with juicy, bramble-laced black currant, açai berry and fig notes, this features the vivid fruit and energy of the vintage. This is built for the long haul and has a bit of a regal feel."

Wine Spectator – James Molesworth

98 / 100

"Rich tannins are balanced by the ripe blackberry fruits in this beautifully layered wine... the intensely structured fruit and tannins to promise great aging potential."

Wine Enthusiast – Roger Voss

97-99 / 100

"It is the one to bet on. In a year with many brilliant wines, this still has to be on the shortlist for Wine of the Vintage."

Robert Parker - Wine Advocate – Mark Squires

96 / 100

"Only 600 cases have been made from these sturdy schistose vineyards, photogenic plants and stressed vines conspiring to fashion one of the greatest wines of the vintage. A sermon in stones."

The World of Fine Wine – Simon Field MW

19.5 / 20

"Fragrant with lifted, floral black fruit. Wonderful complexity on the palate... Tannins are incredibly silky... add another layer of purity to a wonderfully expressive wine. Perfect harmony."

jancisrobinson.com – Julia Harding MW

QUINTA DO VESÚVIO

97-99 / 100

"Very fresh, it also has luscious fruit, vivid fruit flavor and big power underneath. It coats the palate and is one of the fleshiest of the wines in the Symington stable this issue, but its best feature is the delightfully juicy finish. It's delicious, long and kind of spectacular."

Robert Parker - Wine Advocate - Mark Squires

97 / 100

"Unique due to its concentration and mouthfeel. One can almost chew it as a result of the amount of Sousão used in the wine, which also adds flavours of mint and ginger. The palate is always fresh and interminable."

Público (Fugas) - José Augusto Moreira

96 / 100

"This offers of a lovely mix of raspberry, black currant, plum and fig pâte de fruit notes... Bramble, anise and apple wood details are tucked in neatly on the finish... everything is in place for a long, steady maturation in the cellar. Shows a pleasant, dry edge to the finish."

Wine Spectator - James Molesworth

96 / 100

The structure of this wine is dense in tannins that balance the opulent black fruits. The sweeter style of the wine is balanced by the ripeness of the blackberry fruits freshened by the fine acidity.

Wine Enthusiast - Roger Voss

19 / 20

"Powerful and with exuberant aromatics with notes of liquorice and berry fruits. With notable freshness on the palate that is captivating and memorable. A wine of great personality..."

Evasões - Fernando Melo

18.5 / 20

"Dense, packed with potential and less approachable than the Dow's and Warre's, less obviously sweet on the mid palate. But the long finish is sweet and utterly pure fruit. Wonderful persistence."

jancisrobinson.com - Julia Harding MW

18.5 / 20

"Structure and freshness go hand in hand. Notes of violets, bergamot, a citric freshness associated to black and blue fruits. On the palate its huge, balsamic, peppery, long lasting... full of tension."

Revista de Vinhos - Luís Costa

18.5 / 20

"Powerful in style and with some minerality around the aromas of aromatic herbs, ginger, liquorice and graphite. On the palate very powerful, with mouth-watering tannins, dark fruits... endless flavours."

Grandes Escolhas - João Afonso



QUINTA DO VESÚVIO – CAPELA

99 / 100

"This is an old-vine Port with two-thirds coming from ancient ones. Bark, black tea, crushed grapes and mahogany. Big and grippy. Old, traditional styled Port with incredible depth and power. Big yet polished tannins. This is foot-trodden. Co-fermented. Real deal!"

James Suckling

99 / 100

"Elegant, intense, fresh and concentrated. So much texture, and density yet still elegant and silky. A freshness... that entwines and massages the palate with sensations of green tea, eucalyptus and mint. Very long finish."

Público (Fugas) - José Augusto Moreira

97-99 / 100

"It is spectacular... Showing old-school power and depth... It grips the palate and refuses to let go. The long finish seems endless... It's very complex. This is potentially one of the great Ports in a great vintage... this certainly seems like a superstar in the making."

Robert Parker - Wine Advocate - Mark Squires

97 / 100

"Intense, with a terrific beam of blueberry, açai and blackberry puree flavors coursing along, flanked by graphite and baker's chocolate notes and scored by streaks of licorice snap on the finish. A subtle violet accent weaves in the background, giving this lift and contrast."

Wine Spectator - James Molesworth

97 / 100

"This has lovely lifted floral aromas, with wild berry and green tea on the nose. It's similarly exotic on the palate, showing great purity of fruit once again, alongside liquorice concentration wrapped around bold, spicy tannins. A massive finish leaves some fresh acidity from the Sousão"

Decanter - Richard Mayson

96 / 100

"I adore the harmony of this Vintage Port. The palate is medium-bodied with very supple tannin that caress the mouth. The acidity is beautifully judged, a somehow effortless fortified wine with a silky-textured, sensual finish... What a brilliant Vintage Port..."

Vinous - Neal Martin



94 / 100

"Some 90-year-old vines honor Vesuvio's chapel, their field blend including significant contributions from both Sousão and Alicante Bouschet, the first contributing spicy seasoning and freshness, the latter muscular weight and irredeemable power."

The World of Fine Wine - Simon Field MW

19 / 20

"Super-concentrated black fruit, so intense it draws you ineluctably in. Intense, wild blackberry and elderberry... Glorious fruit supported by compact but almost soft tannins that are so fully ripe they seem to become the fruit."

jancisrobinson.com - Julia Harding MW

WARRE'S

98 / 100

"Old vine aromas of bark and moss. Full-bodied sweet and structured with a big kick at the end. Very impressive. Exceptional layers of fruit and energy. A stronger and more muscular Warre."

James Suckling

98 / 100

"It has lovely open floral aromas, so fresh and aromatic, with a touch of green tea leaf... It's wonderfully fresh and lithe, with an expansive finish and near-perfect poise."

Decanter - Richard Mayson

98 / 100

"A serious case of elegance, freshness and balance. Floral notes of roses and violets on the nose, fresh and stimulating flavours. It hides all its muscle and structure beneath a velvety carpet that massages the palate. Its elegance of style is its predominant hallmark."

Público (Fugas) - José Augusto Moreira

97 / 100

"Lush and inviting in feel, with a beautifully creamy texture that lets plum sauce, blueberry reduction and raspberry pâte de fruit flavors glide along effortlessly. Notes of violet, anise and black tea are beguiling in the background before melding seamlessly on the finish."

Wine Spectator - James Molesworth

95 / 100

"This has the remarkable integration that is a hallmark of the vintage, and a vinous character that should be fascinating to revisit as the wine ages."

Wine & Spirits - Joshua Greene

94-96 / 100

"Shows some impressive firmness to go with its fine oncentration... admirable for its structure... It is beautifully textured as well. This is a fine Warre's Port... It is one of the best in a while."

Robert Parker - Wine Advocate - Mark Squires

**‘The Symington
Magnificent Seven’
— this is how one
Portuguese journalist
described our 2017
Vintage Port line up.**



94 / 100

"Sometimes overlooked in the holy trinity it graces with Dow's and Graham's, Warre's comes into its own in 2017. In a sturdy vintage, it is maybe counterintuitive that a wine celebrated for its floral aromatic and poetic harmony should triumph..."

The World of Fine Wine – Simon Field MW

19 / 20

"The most elegant of the Symington 2017s. On the nose a lot of dark fruits, herbal, resinous with esteva [rockrose], perfumed herbs, and with light floral hints of violets... On the palate it has great finesse, fresh with an excellent but light tannic structure, complete in every way, yet elegant."

Grandes Escolhas – João Afonso

18 / 20

"Sweet blackcurrant tea and a touch of dark chocolate, like chocolate-covered fresh black cherries and blackcurrants. Becomes more floral as it opens, wilder, more exuberant. Chewy, chalky rather than grainy tannins. Deep and rounded and long with a dry-tasting finish."

jancisrobinson.com – Julia Harding MW





THE JOURNEY SOUTH

The extensive vineyard at Quinta da Fonte Souto. In the foreground: Trincadeira and Aragonez, and beyond, Alfrocheiro, Syrah and Alicante Bouschet.

Quinta da Fonte Souto: Our first venture beyond the Douro

It was always going to take something a bit special for us to start making wine outside the Douro – our heartland for 5 generations. When we decided we wanted to produce wine in the Alentejo, we knew we were looking for a vineyard with unique characteristics and potential. In the spring of 2017, we visited a magnificent property called Quinta da Fonte Souto in the Portalegre subregion of the Alentejo, and immediately realised that we had found what we were looking for.

A different Alentejo

Portalegre is located approximately 250 km south of the Douro Valley. Although a very different geographic and cultural reality, we were initially drawn to the area because of one important similarity with the Douro: altitude. The Douro is the largest area of mountain vineyard in the world and many of our *quintas* there reach altitudes of 500 metres (1,640 feet). The Portalegre subregion is located in the foothills of the Serra de São Mamede, a mountain range that reaches 1,025 metres (3,333 feet), which is the highest point in Portugal south of the Tagus River.

Portalegre is situated in the northeast extremity of the Alentejo region and its wines are noted for their originality and character. In contrast to the seven other subregions on the hot and dry Alentejo plain, Portalegre benefits from a cooler and wetter microclimate. Its different topography means it merges the Mediterranean climate of the Alentejo with strong Atlantic influences. The average annual temperature is up to 4°C below most other wine-producing areas in the Alentejo.

The altitude provides a further significant benefit in the form of a significant diurnal temperature variation (hot days and cool nights) during the summer ripening cycle, which aids the retention of natural acidity in the grapes and contributes to balanced maturations. This explains the exceptional freshness, balance and elegance of the wines and contributes to their excellent ageing potential.

(Right) Rupert, Johnny, Dominic and Charles on the São Mamede Range, 29th May 2019, the day the wines from Fonte Souto were launched at the property.





‘Whether the Serra de São Mamede is the Alentejo’s last hidden secret remains to be seen but, judging by the wines tasted from there, it is easier to believe that this is true.’

João Paulo Martins,
a leading Portuguese wine writer,
May 2019



Douro vs Portalegre

Cavadinha is our wettest quinta in the Douro, which shows quite how generous the average annual rainfall in Portalegre is (even more so compared to the low rainfall of the rest of the Alentejo).

	DOURO	PORTALEGRE
	Quinta da Cavadinha (180-441 metres)	Quinta da Fonte Souto (490-550 metres)
Annual rainfall	681 mm	852 mm
Av. annual temperature	13.7°C	15.2°C

Quinta da Fonte Souto

The quinta is entirely situated within the Serra de São Mamede Natural Park, a protected conservation area. The estate has a traditional Alentejo house with a history of strong connections with the local community, and an extensive forested area, with chestnuts, cork oaks, cherry orchards and olive groves. We are regenerating 100 hectares of forestry at the estate with indigenous Portuguese tree species, which provide a natural haven for biodiversity and resistance against forest fires.

(Left, opposite page)
The old farmstead
of Quinta da
Fonte Souto.

(Left) Chestnuts being
gathered in one of
the property's
chestnut groves.



WHAT'S IN A NAME?

In Portuguese, *Fonte* means fountain or spring and *Souto* is a chestnut grove. The combination of the two words in the estate's name symbolises the abundance of water from the estate's natural springs (and streams fed by the São Mamede range) and its beautiful chestnut groves. The property is self-sufficient in water, which will be a big advantage in a future likely to be dominated by the requirement of adapting to climate change.

The chestnut
grove (known
as a 'souto' in
Portuguese) at
Quinta da Fonte
Souto.





The terroir

Fonte Souto has 42 hectares of mature vineyard in excellent condition. The predominant aspects of the quinta are south and southwest, providing ample exposure to the sun, which limits the risk of excessively damp conditions at this higher altitude. We were pleased to find a very interesting grape variety mix, some of which we were familiar with from the Douro, but others entirely new to us.

One-fifth of the vineyard is Trincadeira, known as Tinta Amarela in the Douro, a variety with a very good track record in Portalegre. Aragonez — Tinta Roriz in the Douro — is the second most planted variety. We also have significant plantings of Alfrocheiro, a variety that Charles Symington reckons has excellent potential, having not worked with it before. It is associated with cooler climates, true to its origins in the Dão, producing wines with an interesting mineral element. We also have Cabernet Sauvignon, Alicante Bouschet and Syrah, these last two have found a second home in the Alentejo, with the Alicante Bouschet at the heart of some of the region's most iconic wines.

Portalegre produces 'sit-up-and-pay-attention' wines.

Jo Locke MW, The Wine Society
August 2017, The Drinks Business



The softly descending slope planted at 550 metres with Trincadeira (Tinta Amarela in the Douro) at Quinta da Fonte Souto.

We have some experimental plantings of varieties such as Grand Noir and Tinto de Olho Branco that were traditionally part of field blends in Portalegre and we have top-grafted 3.5 hectares of Aragonez with Touriga Nacional, which we believe has all the right conditions at Fonte Souto to produce outstanding wines. Over the coming years we are excited to explore how it interacts with other varieties in our blended red wines from the estate.

We are thrilled about the possibility of producing elegant and intriguing white wines at Fonte Souto. Currently just 3 hectares are planted with the white Arinto and Verdelho varieties. Our debut whites from the estate have been received very positively and vindicated our belief that the Portalegre area has the potential to produce world class white wines.

The wines

José Daniel Soares, our resident winemaker, particularly values the milder summer conditions, abundant water reserves, and large diurnal temperature range. Under the hottest conditions in Portugal the progression of the grape maturation can stop, as the vine shuts down to protect itself. By contrast, the cooler Fonte Souto microclimate allows for a more even phenological development, resulting in wines with excellent colours, aromas, and an elegant balance of tannins, sugar and acidity.

The soils are predominantly schist with traces of granite combined with silt-clay soils and good levels of organic material. The schist provides good drainage in wet conditions, whilst the healthy soils support water retention during the drier times. These characteristics also help the vines consistently produce grapes with even maturations and balanced, elegant, fresh, aromatic wines.

‘Having tasted all five of their impressive 2017 first releases, I found it hard to choose a single wine as wine of the week.’

Julia Harding MW, JancisRobinson.com, October 2019

When we acquired the property in 2017, we had not yet decided whether we would release the wines from our first vintage, as we hadn't been managing the vineyard and we wanted to understand what it was capable of producing. In fact, we were blessed with a fantastic viticultural year and we produced a range of stunning reds and whites, which were very well received when we launched them in 2019.

Now that we have four harvests under our belts – 2017, 2018, 2019 and 2020 – we could not be more thrilled with the phenomenal potential of this very distinctive corner of the Alentejo. Indeed, our decision to commit to producing wine in Portalegre has been followed by various other celebrated Portuguese winemakers also investing in vineyards in the area. For many years the area was a slightly forgotten part of the Alentejo wine region, we are excited to be at the vanguard of a new generation of wine producers who believe that it can produce wines amongst the best in Portugal.

Dominic Symington, the family member charged with getting the Fonte Souto operation up and running. Here in the vineyard's tasting room.

The Serra de São Mamede Range (background right) is a defining feature of Quinta da Fonte Souto.



A long-term commitment

Our motto at Fonte Souto is ‘um outro vagar’ (at a different pace), inspired by the relaxed Alentejano attitude. We believe in doing things well and sweating the details, but we are not in a hurry. We have a generational mindset and a commitment to the long-term sustainability of our wines and the communities and ecosystems where we work. At Fonte Souto we are learning about this unique terroir and adjusting to the local culture and traditions. We plan to be here for a long time and are building the foundations to be able to produce fantastic wines from the property for many years to come.

This new venture opens a fresh chapter in our family story. It was always going to take something special for us to make the first steps beyond our home region. At Fonte Souto we believe we have found all the conditions we were looking for. Our goal is to produce distinctive wines that showcase the best of Portalegre and the Alentejo and to put the unique terroir of this subregion on the map. **1882**



(Below) The courtyard at Quinta da Fonte Souto with the barrel cellar on the right.





THE QUINTA DA FONTE SOUTO ESTATE WINES



VINHA DO SOUTO

This is the estate's flagship wine, named after its beautiful chestnut groves (Soutos), that lie close to the vineyards from which the grapes are sourced, namely the finest parcels of Alicante Bouschet and Syrah, which contribute virtually equal parts to the debut 2017 wine. The lower vigour of these vines and the low yields resulted in concentrated, structured wines that also reflect the remarkable freshness provided by the property's privileged higher altitude position.

Winemaking: The hand-picked grapes are placed in small, shallow boxes and taken to the on-site winery. Manual sorting is followed by destemming and gentle crushing. Fermentations are individually monitored, and the temperature and macerations are adjusted to maximise the potential of each fermenting batch. The grapes for the Vinha do Souto are vinified in smaller capacity fermentation vats, worked manually with cap

submersion and post fermentation maceration to encourage the extraction of some tannin from the pips to complement those extracted from the grape skins. This adds structure and longevity to the wines.

Tasting note for the debut 2017 wine: Gorgeous floral aromas of roses denoting incredible freshness. Lifted conifer fragrance with an almost imperceptible toasty scent from the seamless wood integration. Impressive on the palate, full and seductive with ripe, focused fruit. The substantial, polished tannins underpin the imposing structure, which indicates considerable ageing potential. Its charming freshness, precision and poise make it already approachable, especially with rich dishes such as game. 52% Alicante Bouschet; 48% Syrah.

80% of the blend was aged for 11 months in new French oak barrels (400 litre and 225 litre), 20% aged in second year barrels.

94 / 100

'A blend of Syrah and Alicante Bouschet, this is among the first releases from the Alentejo estate bought in 2017 by the Douro's Symington Family. This flagship wine is densely powerful with massive tannins that are masked by the concentrated black fruits. There is juiciness along with the richness and the promise of considerable aging. Drink from 2023.'

Wine Enthusiast (Roger Voss) – April 2020

93 / 100

'The 2017 Tinto Vinha do Souto is a roughly equal blend of Alicante Bouschet and Syrah aged for 11 months in mostly new French oak. This ups the ante on the regular Tinto in a few ways—there's more concentration, while remaining quite elegant, more oak impact, although that will get better, and more power. The intensity of flavor is far better, too, as the beefy nuances overlay the wine and supersede the wood. It shows nuance, understatement and finesse to go with the structure and concentration. This is lovely, a big and refined success for the debut vintage.'

Robert Parker/The Wine Advocate (Mark Squires) – August 2019



(Below) The old estate canteen where Johnny, Charles, Dominic and Rupert presented the wines to Portuguese wine writers and journalists, May 29th, 2019.

18 / 20

'Alicante Bouschet and Syrah. Restrained on the nose, revealing black fruit, spice, carob and cocoa. The super fine tannins and elegant palate are impressive in this silken wine with chocolate notes, broad and substantial but delicate. Lingers on the palate for quite a while.'

Grandes Escolhas – July 2019

17.5 / 20

'Seductive nose from the ripe, macerated fruit and the freshness of floral balsam. Great depth. Liquorice, warm spice and earth notes with a mineral edge. Broad and powerful structure on the palate, although not weighty or excessive. Despite the powerful build, the prevalent features are balance and sophistication. The aftertaste is luxurious, complex and lingering.'

Revista de Vinhos – July 2019

17++ / 20

'Black core with purple rim. Intense ripe and rich dark fruit with a damson-like richness on the nose – ripe but not overripe. The Alicante Bouschet dominates the aroma. On the palate, generous, dense and ripe, packed with fruit and powerful but still fresh. Long and spicy. Even with all the fruit sweetness there is a more savoury side that I associate with the Syrah and the tannins are compact and dense but powder fine. Very good and a long life ahead.'

Jancis Robinson (Julia Harding) – October 2019





QUINTA DA FONTE SOUTO – RED

The Fonte Souto Estate red wine embodies all the strengths of the property's unique terroir: the freshness and balance afforded by the altitude; the concentration, which derives from mature, low-yielding vines, and the complexity and structure provided by the judicious combination of grape varieties. This red is built around the signature Alicante Bouschet with important contributions from Trincadeira, Cabernet Sauvignon, Syrah and Alfrocheiro.

Winemaking: The hand-picked grapes are placed in small, shallow boxes and taken to the on-site winery. Manual sorting is followed by destemming and gentle crushing after which grapes are transferred to the fermentation vats. Fermentations are individually monitored, and the temperature and macerations are adjusted to maximise the potential of each fermenting batch. A period of post fermentation maceration follows to encourage the extraction of some tannin from the pips to complement those extracted from the grape skins. This adds structure and longevity to the wines.

Tasting note for the debut 2017 wine: Aromas of Mediterranean scrub with balsamic notes of pine needles and resin. Broad and complex on the palate, with succulent flavours of fruits of the forest and hints of clove. The taut tannins provide a well-toned structure, balanced by fresh acidity which gives the wine great definition. The diversity of grape varieties used mark the wine with a very particular profile, a clear gastronomic aptitude as well as promising ageing potential. 40% Alicante Bouschet; 25% Trincadeira; 15% Cabernet Sauvignon; 10% Syrah; 10% Alfrocheiro.

50% of the blend was aged for six months in second and third year 400 l French oak barrels.

QUINTA DA FONTE SOUTO – WHITE

The Fonte Souto Estate white wine embodies all the strengths of the property's unique terroir: the freshness and balance afforded by the altitude; the concentration, which derives from mature, low-yielding vines, and the complexity and structure provided by the barrel fermentation sur-lie (on the lees) with bâtonnage. This white allows for maximum expression of the Arinto, widely regarded as Portugal's finest white grape variety and has a smaller Verdelho component.

94 / 100

'Lead grape Alicante Bouschet brings mulchy, autumnal savouriness – dried mint, radicchio, tobacco leaf and dried fig – to juicy blackberry and inky blackcurrant fruit striated with skeins of fine tannin. Compelling fruitiness, savouriness and acidity lend a counterpoint, with crushed rock, mineral notes and powdery tannins to bring tension and depth.'

Decanter (Sarah Ahmed) – November 2019

92 / 100

'This wine's red and black currant flavors release a stream of white narcissus scents, hibiscus notes and savory, mineral tannins that feel padded with richness.'

Wine & Spirits – January 2020

17 / 20

'Alicante Bouschet, Trincadeira, Cabernet Sauvignon, Syrah and Alfrocheiro. Serious balsamic nose with understated, pretty scents. The aromatic freshness is lifted and suggests lively spice notes. Full on the palate with focused pristine, fresh fruit and mineral notes. Elegant and very well put together.'

Grandes Escolhas – July 2019

17 / 20

The aroma is an intense mix of ripe but fresh and spicy fruit, both red and black, and it's very open and expressive. Even so there is a more savoury character here too and this is more evident on the palate, which balances that ripe fresh fruit depth and gives it a more serious side. It's persistent and deliciously dry in texture with finesse thanks to a fine-grained, dry tannin texture. The sweet fruit and spice of the Alicante Bouschet, which has found its true home in the Alentejo, dominates the finish. As with the white, I scored this 17 out of 20 and reckon it will age well over the next decade.

Jancis Robinson (Julia Harding) – October 2019





Winemaking: The hand-picked grapes are placed in small, shallow boxes and taken to the on-site winery. Manual sorting is followed by destemming and gentle crushing after which the grapes are transferred to a pneumatic press for a light pressing. Fermentation begins in stainless steel vats but immediately after alcoholic fermentation commences, part of the must is transferred to 500-litre French oak barrels (this higher capacity minimises the impact of the wood on the aromatic component). The must is left in contact with the lees with frequent bâtonnage (stirring the lees) in order to encourage extraction of compounds that contribute complexity and structure and that balance very well with the good acidity provided by the altitude of the São Mamede Range.

Tasting note for the debut 2017 wine: Luminous pale straw-golden colour. Expressive aromas of honeysuckle with soft butterscotch notes. The seamless barrel integration is mirrored in the delicate touch of vanilla. On the palate, the fruit is crisp and focused with succulent flavours of white plum and citrus tones in the background. Harmonious and charming, revealing good bottle-ageing character. 75% Arinto; 25% Verdelho.

60% of the blend was fermented and aged 8 months in new 500-litre oak barrels (French oak from Central Europe and acacia wood), in contact with the lees.

92 / 100

'Spicy, sweet vanillin oak and creamy, buttery battonage bring an international dimension to the yellow plum and ripe lemon fruit of this powerful blend of 75% Arinto with 25% Verdelho. Portalegre's acid structure asserts itself on the long, saline finish, unfurling fennel and honeycomb pops with aromatic grapefruit and lime oil.'

Decanter (Sarah Ahmed) - November 2019

17 / 20

'Rich and vibrant aroma. White plum and lime, acacia notes with hints of tarragon and nutmeg. Very good use of wood. Nice volume and structure on the palate. The fruit and wood underscore succulence, which is balanced by fine acidity. Long finish with undertones of spice, grapefruit and mineral impressions. A very beautiful white.'

Revista de Vinhos - July 2019

17 / 20

'I found the aroma rich and creamy/leesy, with the oak influence evident in the mealy aroma but all in harmony with ripe citrus and green fruits. It's powerful and intense on the palate, full bodied, with some spice on the tip of your tongue. There's a creamy texture, mouth-filling fruit but it is still very fresh. There's a woody/cedary quality too. The Arinto gives a zest to the fruit in this wine that you could drink now but should age well. The finish is long and savoury.'

Jancis Robinson (Julia Harding) - October 2019



FLORÃO RED & WHITE

The Florão Red and White represent the most approachable wine style from the Fonte Souto estate, made with all the attention to detail and care of the other estate wines, but with a more youthful profile intended for drinking young. Their freshness, balance and structure clearly identify them as wines born of the unique Fonte Souto terroir.

Winemaking: The hand-picked grapes are placed in small, shallow boxes and taken to the on-site winery. Manual sorting is followed by destemming and gentle crushing after which grapes are transferred to the fermentation vats. Fermentations are individually monitored, and the temperature and macerations are adjusted to maximise the potential of each fermenting batch. Florão white: Manual sorting is followed by destemming and gentle crushing after which the grapes are transferred to a pneumatic press for a light pressing. Fermentations take place in stainless steel vats at low temperatures in order to conserve the wine's aromatic expression. Sulphur dioxide addition prevents the start of malolactic fermentation, thus ensuring the wine's crisp, fresh character.



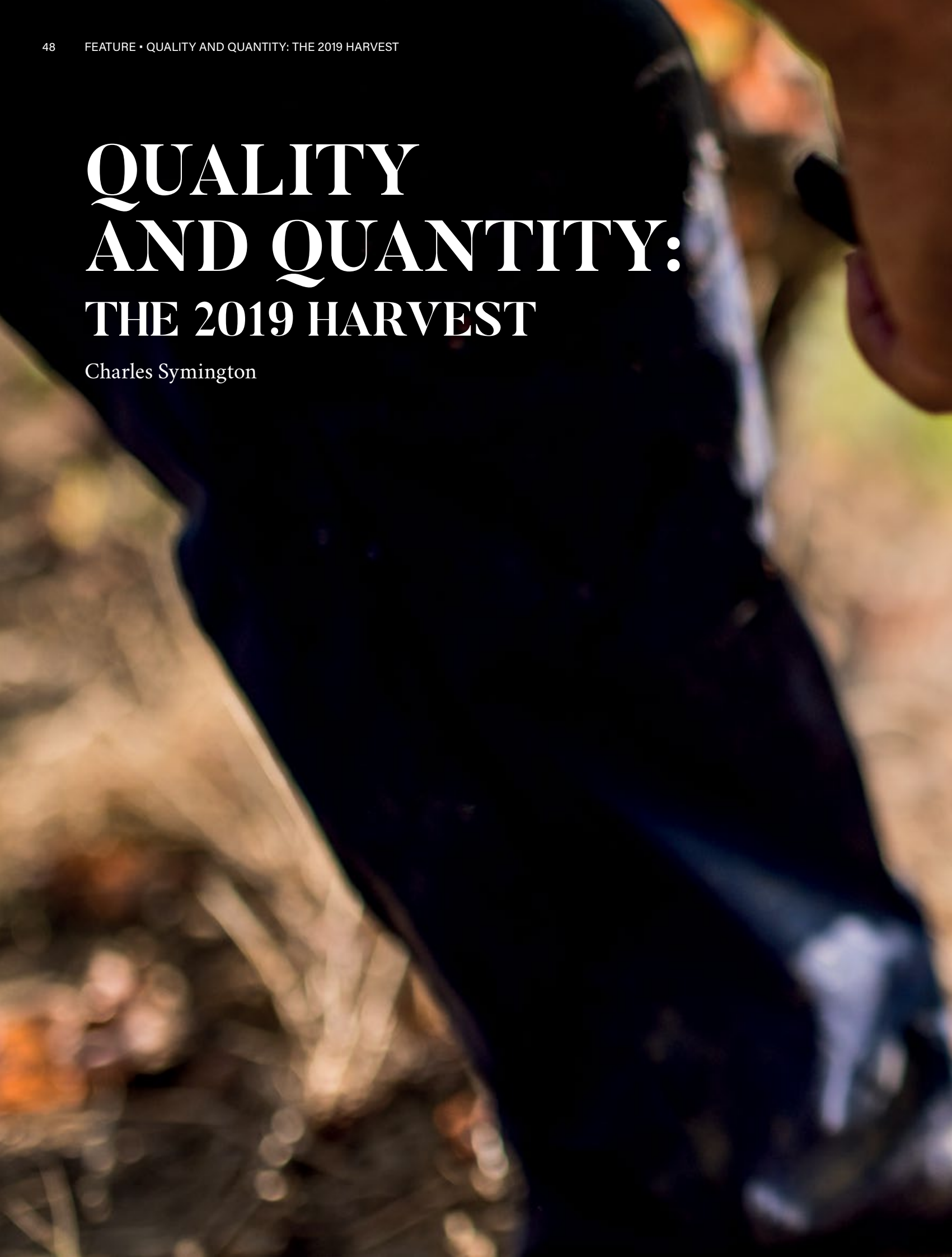
Tasting note for the debut 2017 Florão red: Aromas of red cherries fused with hints of pine forest and wet earth. The up-front fruit flavours are at the same time silky smooth, punctuated by forest fruits and delicate nuances of clove and peppers. A great all-round wine to accompany diverse foods, ready for drinking although it will repay keeping in bottle for another 3 or 4 years. 32% Aragonez 25% Trincadeira 22% Cabernet Sauvignon 19% Alfrocheiro 2% Alicante Bouschet/Syrah.

Tasting note for the debut 2018 Florão white: Aromas of white fruits, with apricots and pineapple coming to the fore and traces of tropical fruit. Very fresh on the palate, revealing fine acidity that highlights some minerality. Good volume on the palate with a sumptuous quality in perfect balance with the vitality provided by the precise acidity. 50% Arinto; 50% Verdelho.



QUALITY AND QUANTITY: THE 2019 HARVEST

Charles Symington





The Douro: A region in rapid transformation

It is easy for visitors to the Douro to assume that ours is a region where change happens slowly, if at all. We produce wines in an area of outstanding beauty, with hillsides sculpted by stone terraces built many generations ago and unforgiving vineyards still mainly harvested by hand. However, a closer look shows a region experiencing accelerating rates of change across all dimensions – social, economic, viticultural and environmental. The 2019 harvest marked another milestone in our region's transition into a new era – both challenging and exciting in equal measure.

The Douro has been experiencing a declining population for over 15 years, with young people understandably looking beyond the extremely demanding job of a grape farmer to alternative career paths. As a result of this – and the welcome Portuguese tourism boom that is providing good employment opportunities – it has been increasingly difficult to find seasonal workers at harvest time. Unlike easily mechanisable vineyards in other wine regions, the Douro has over 42,000 hectares of mountain vineyard (representing 52% of the global total). We face a considerable challenge if there aren't enough people to bring the grapes into the winery at harvest time. The two previous vintages saw shortfalls in terms of yields, which helped to mitigate the labour shortage; however, 2019 was a bigger year more in line with the average, and many properties had trouble finding enough people to pick.





Pickers at work on the steep Vale da Teja terraces at Quinta do Vesúvio, September 2019.



Looking to the future

We employ many people during the vintage and will continue to do so. We have over 1,000 hectares of prime Douro vineyard, much of it on narrow stone terraces with steep inclines that can only be harvested by hand. Nevertheless, in anticipation of the gradual and inexorable reduction in the regional labour force, for the past 7 years we have been pioneering the development of a mechanical harvester designed for mountain vineyards.

The 2019 harvest was the 4th year of trials with the Symington-Hoffmann harvester, which performed well on terraces at several of our quintas and largely exceeded expectations. There are still challenges to overcome, including adapting many of our vineyards to accommodate the harvester. Nevertheless, we believe we have a viable solution for one of the big issues confronting the future of our region. Clearly the labour challenge needs addressing for all Douro farmers, as such an investment could be prohibitive for many. We will be sharing the results of our trials and supporting the relevant institutions to explore solutions for the region.

Importantly, comparative blind tastings of wines made from hand-picked and harvester-picked grapes continue to show they are of equal quality. We are particularly encouraged that the harvester gives us an edge in being able to pick at exactly the right moment, rather than being dependent on increasingly complex logistics with dwindling picking teams. The ability to respond rapidly to conditions in the vineyard allows us to take more risks in the search for even higher quality.

Our company has been clear in calling for reform of the outdated quota system for port grapes that has been negatively affecting the prices farmers receive for grapes they sell for Douro wines (selling

below the cost of production in virtually all cases). We were pleased that the market price for Douro wine grapes increased substantially in 2019, although this was likely due to the previous two low-yielding harvests meaning that demand was higher (with many producers looking to increase their stocks), rather than a permanent shift. Without a new regulatory system that covers port and Douro DOC, the imbalance will persist – with farmers suffering financially and the exciting Douro wine scene being built on false and dangerously unsustainable cost foundations.

(Above left) The Symington – Hoffmann harvester at work in our Douro vineyards during the 2019 vintage.

(Above) Our grape variety libraries at Quinta do Ataíde and Quinta do Bomfim are providing valuable learnings on the most heat and drought resistant varieties and therefore those best suited to the Douro's changing climate.





The New Normal

Climate change is now an ever-present threat in the life of a Douro grape farmer. You don't need to be a UN scientist to see the impacts. It is common to hear local people saying that the weather behaves strangely these days, with more erratic rainfall (less overall) and longer and more intense summer heatwaves. Our own records support this, showing longer periods of drought often compounded by above average temperatures. Studies show a pattern of rising temperatures in the Douro over recent decades, with an increase of 1.7°C in the average maximum growing season temperature. Despite these conditions, our remarkably resilient indigenous grape varieties continue to produce Douro wines and ports of stunning quality even in dry and hot years. Furthermore, there is much we can and are doing in the vineyard to help our vines adapt to the changing climate.

Fortunately, during the summer of 2019 the Douro was spared the extreme heatwaves that blasted much of Europe, causing damage to vines across Spain and France. Nevertheless, the

threat of low rainfall means we continue to look to the sparing use of irrigation in some vineyards as a way of adapting to climate change and ensuring the viability of our crop in challenging conditions. Our R&D team have developed a sophisticated approach based on hydric stress studies, deploying 'deficit irrigation' to support the vines only in the specific instances and locations where it is required. Compared to other forms of agriculture, the water footprint required to avoid crop loss in a vine is minuscule. Nevertheless, it is clear that the sustainability of winemaking in the Douro must be balanced with the availability of water in the valley, and we will continue to engage with the local authorities to share our research and support the development of viable solutions for the region.

The 2019 Douro vintage was amongst the longest in recent years, lasting seven weeks, from the first week of September to mid-October. Yields were closer to average following the exceptionally small years of 2017 and 2018. The vines at our properties delivered an average of 1.27 kg/vine, or 4,238 kg/hectare. Although this is



good going for us, it is half the average for Portugal and three to four times less than is harvested in many other European wine regions and in the New World. Given our cost of grapes per hectare is between two and eight times higher than other wine regions, you can see why we feel we farm one of the most challenging areas of vineyard in the world!

Before the vintage we experienced fine conditions, including some useful rain in late August. We had a dry winter and spring and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was balanced by cooler summer conditions (in June - unlike much of Europe - we saw temperatures of 4°C below average at Quinta dos Canais and Quinta do Vesuvio in the Douro Superior).

We started picking grapes for our red wines at the organically farmed Quinta do Ataíde in the Vilariça Valley on September 4th, followed by Canais, Malvedos, Senhora da Ribeira and Vesuvio on the 9th. Another positive aspect of this harvest was

the increased quantity and exceptional quality of the whites, both in terms of the healthy fruit and the balanced maturations. This will put us in a good position given the increasing interest in white wines from the Douro.

We had ideal conditions in September with clear days and moderate temperatures contributing to smooth maturations - evident in the excellent balance between acidity and sugar levels. The Touriga Nacional was excellent, delivering very dark and structured wines. We paused picking on the weekend of September 21st/22nd due to rain that fell in just the right amount to rehydrate the later ripening varieties, including the Touriga Franca - another very important variety for our top ports and wines. Dry weather resumed after the perfectly timed rain, resulting in the very expressive aromas of the Francas. Freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of these wines. Overall the quality of our wines was pretty impressive, and the quantities were decent too - ideal conditions for a happy winemaking team. Quality and Quantity - the two rarely come hand-in-hand.



(Left) Some timely showers on the 21st and 22nd of September 2019 at Quinta dos Malvedos refreshed and rehydrated the late ripening varieties like the Touriga Franca.

(Below) Picking the grapes at Quinta da Fonte Souto, Portalegre.



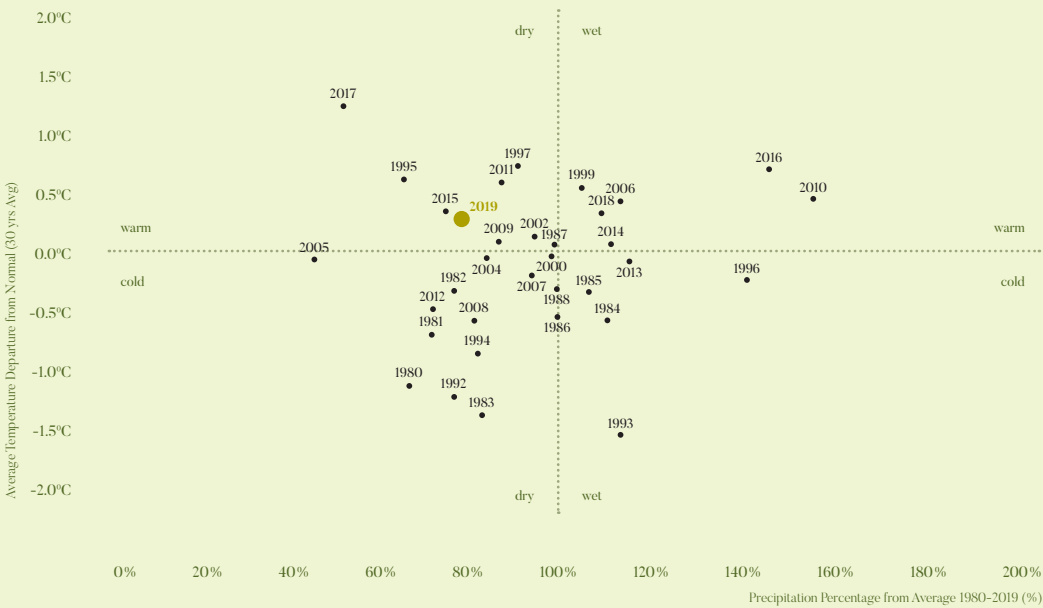
2019 Alentejo Harvest (Quinta da Fonte Souto)

This was our third harvest at Quinta da Fonte Souto, our new property in the Alto Alentejo. We had a generally very dry and mild viticultural year. The generous rainfall recorded in April was a life-saver following an extraordinarily dry winter and then an equally dry spring.

During the summer months we had wide diurnal temperature ranges, with hot days and cool nights, which favoured gradual progression of the maturations and the preservation of good levels of acidity. The grapes, aided by late August rain, were in fine condition at harvest, showing great freshness and aromatic exuberance. This rain was particularly beneficial for the reds, as it helped to redress the absence of moisture in the soil (due to the very dry summer) which rebalanced the vines and created the necessary conditions for the final stage of phenological development. Yields were relatively low, which contributed to better overall balance and quality.

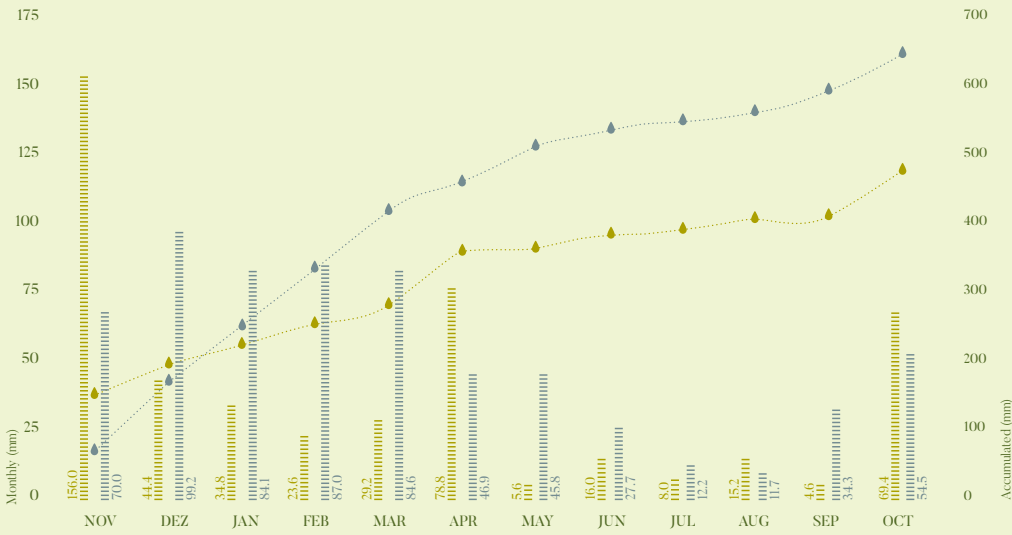
The wines produced were very elegant, expressive, taut and with remarkable texture – very reflective of the typicity of the Portalegre subregion, with its higher altitude characteristics. Although only our third vintage here, 2019 will very likely be the year that produced wines that are closest to expressing the typical profile of the subregion. **1882**

Average temperature and precipitation % departure from normal at Pinhão (Bomfim).



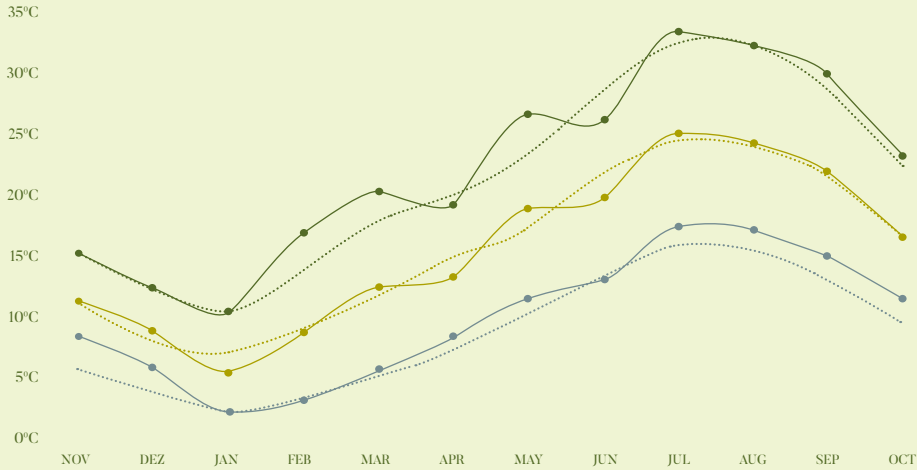
Monthly and accumulated rainfall compared to the average. Quinta do Bomfim weather station: November 2018 – October 2019 (complete 2019 viticultural year)

- 18 – 19 Rainfall (mm) [yellow bars]
- Normal 30 Rainfall (mm) [blue bars]
- 18 – 19 (accumulated) [yellow line with triangles]
- Normal 30 (accumulated) [blue line with triangles]



Progression of average, maximum and minimum monthly temperatures compared to the mean (Qta. do Bomfim) – November 2018 – October 2019 (complete 2019 viticultural year)

- 18 – 19 TAvG (°C) [yellow line with circles]
- Normal Avg T (°C) [dotted yellow line]
- 18 – 19 TMax (°C) [solid green line]
- Normal TMax (°C) [dotted green line]
- 18 – 19 TMin (°C) [solid blue line]
- Normal TMin T (°C) [dotted blue line]





Harvesting Touriga Nacional grapes at Quinta dos Canais, September 2019.



QUINTA DO VESÚVIO 30TH ANNIVERSARY

1989 – 2019





Opposite (top right): Three generations of the family hosted the 30th Anniversary celebrations at Quinta do Vesúvio, over two days in September 2019.

The Queen of the Douro



Anyone entering the domain of Quinta do Vesúvio quickly understands why the locals describe it as The Queen of the Douro – ‘A Rainha do Douro’. It is widely considered to be one of the Douro’s most legendary estates, with a vast and varied terroir and an iconic manor house built alongside the river.





(Above centre) 10th September 2019: Miguel Araújo played a live set in one of Vesúvio's granite lagares, well into the night.

Celebrating three decades of Symington ownership

During the 2019 harvest we held a two-day event at Vesúvio to celebrate the thirtieth anniversary of our purchase of the property in 1989. Three generations of Symingtons and members of our winemaking and viticulture teams hosted a group of journalists and friends – many of whom have witnessed the development of the Vesúvio estate over the past three decades.

Rui Paula, the leading Portuguese chef who had prepared the meal at the launch of the first Vesúvio wines in 2009, cooked another memorable dinner for us and our guests. Miguel Araújo, one of the most celebrated songwriters and musicians of his generation in Portugal, played a live set in the winery (built in 1827) whilst the rest of us trod that day's grapes in the ancient granite lagares, followed by a memorable session of singing and dancing.



The acquisition that almost didn't happen

At the dinner, Peter Symington, representing the 3rd generation, shared the story of only narrowly managing to buy the property in the blind auction. Having agreed the offer price in a formal family meeting, an impromptu gathering in our company corridors saw us decide to increase our bid. As it turned out, only this last-minute increase saw us beat a competitive bidder and secure the purchase.

Once the deal was agreed, Peter remembered how he and cousin James Symington had to secure the signatures of over 50 descendants of Dona Antónia Adelaide Ferreira – the legendary 19th century owner of Vesúvio – from whom we were buying the property... “we spent a whole day driving from one address to another and didn't finish until early the following morning!”





Opposite (top right): We sometimes had to use dynamite to clear granite outcrops amongst the schist when laying out new sections of vineyard during the early 1990s.

**‘There was no road access to Senhora da Ribeira
— we used to travel to Vesúvio by steam train, go down
to the river on the back of a donkey, and cross to the other
side on a barco rabelo.’**

Peter Symington

A long-standing association with the Douro Superior

The Symingtons have been familiar with Vesúvio since the early 20th century, as it was only by travelling by train to the Vesúvio station that one could reach Quinta da Senhora da Ribeira on the opposite bank (Senhora da Ribeira has been a Dow's Port property since 1890).

Peter shared childhood memories from the early 1950s when, as a young boy, he travelled with his father John Symington to Senhora da Ribeira during the summer months: "There was no road access – we used to travel to Vesúvio by steam train, go down to the river on the back of a donkey, and cross to the other side on a barco rabelo".

He and his father often sailed downriver, calling at several quintas to discuss the purchase of grapes for the next vintage – "this was before the river was dammed, so we had to pass through the rapids at Cachão da Valeira and Cachão do Arnozelo, which was pretty exciting for a young boy!"

Restoring a legend

When we bought Vesúvio, the area planted with vines (60 hectares) was relatively small in relation to the overall size of the property (340 hectares). We immediately set about expanding the vineyard area, with 60,000 vines planted in the first few years, whilst preserving and recovering the valuable single variety plantings of the early 1970s — some of the first block-planted vineyards in the Douro.

Remarkable Single Estate Vintage Ports

Starting with the 1989 Vintage, we began the tradition of releasing a Vintage Port every year under the Quinta do Vesúvio label. Such is the scale of Vesúvio, with an incredible variety of microclimates that we have been able to produce Vintage Ports of exceptional quality in all but the most challenging years. We have preserved the foot-treading tradition in the quinta's eight granite lagares. Every Vintage Port we have produced at the estate is vinified in this way.

In a remarkably short period of time Quinta do Vesúvio Vintage Ports, both from classic declarations and from other years attracted a passionate and loyal following in Portugal and overseas.





September 10th 2019: We were joined by members of staff and our guests in the Vesúvio winery, dancing and partying and yes, treading too! A night for all to remember.



The flagship Symington Douro wine

Following the early years of replanting and learning, we identified Vesúvio's clear potential to produce world-class still wines. Although located in the hot and dry Douro Superior sub-region, the estate faces predominantly north and west, with cooler aspects which are beneficial for producing still wine.

Furthermore, large sections of the property have the advantage of altitude. In the first few years of the 21st century, with Douro DOC wines in mind, we planted 90,000 vines in the Quinta Nova section of the property, at altitudes ranging between 350 and 500 metres.

In 2009 we launched the first still wines bearing the Vesúvio name, with the release of the Quinta do Vesúvio 2007 red. In just a decade this wine, and its younger sibling, Pombal do Vesúvio, have gained a fine reputation from consumers and critics around the world.

João Paulo Martins, one of Portugal's most respected wine critics wrote of our debut Quinta do Vesúvio release: *"With a lion's roar entry into Douro wines, this Vesúvio is an extraordinary wine, very finely tuned and with exemplary crafting, both in the vineyard and the winery."*

Looking to the future

The culmination of thirty years of learning and development sees Vesúvio firmly positioned as one of the jewels in the Symington Family Estates portfolio. Over the coming years we will be further developing the estate's portfolio of wines and ports, as well as offering new and memorable ways of permitting small groups of passionate wine lovers to experience this wonderful estate.

Watch this space... **1882**



Over the last decade, Quinta do Vesúvio has been producing world class Douro wines alongside the property's famed Vintage Ports.



WHAT'S IN A NAME?

Why name a vineyard in the Douro Valley, northern Portugal after a volcano — Mount Vesuvius — located thousands of miles away on the Bay of Naples, southern Italy? Nobody is sure but we believe there is a very plausible explanation.

Mount Vesuvius (Vesuvio, in Italian) is one of Europe's largest active volcanos and experienced a major eruption in 1822, the year before António Bernardo Ferreira acquired the estate. Undoubtedly, such a major event would have been widely reported and certainly captured the public's imagination.

It is reasonable that ABF, after concluding the massive investments in the quinta, would have wanted to leave his mark with a more memorable name than Quinta das Figueiras (which was the original name and one that would have been relatively commonplace in the Douro and Portugal). It is quite conceivable that, inspired by the eruption of the colossal volcano in 1822, he would have chosen the name Vesúvio for his new vineyard built on such an epic scale.

THE HISTORY OF A LEGEND

The transformation of Quinta do Vesúvio into the Douro's showpiece vineyard was begun in 1823 when António Bernardo Ferreira (ABF), a well-established Douro grower, acquired the enormous property. He established a vineyard on a scale never seen before in the region, with 500 people building contoured terraces around the steep slopes of the estate. An impressive winery was finished in 1827, but it would take another decade to complete the terracing and vineyard planting.

On ABF's death in 1835, Vesúvio was inherited by his son, António Bernardo Ferreira II. His wife was Antónia Adelaide Ferreira. A decade later, Dona Antónia was widowed and the destiny of Vesúvio was left in her exceptionally capable hands. One of the most celebrated figures in the history of the Douro, she devoted her energy and immense fortune to the development of her numerous Douro properties. It was under her stewardship that Quinta do Vesúvio attained its legendary status.

Dona Antónia spent long periods at Vesúvio, making it the principal base for overseeing and managing her extensive Douro vineyards, and there is no doubt it was one of her favourite quintas.

She clearly understood the very special qualities of Vesúvio wines, regularly bottling them under their own name, an uncommon practice in the Douro at that time. These wines sold at a premium and found willing consumers in England, port's principal market in those days.

During the 1870s, Vesúvio suffered the scourge of phylloxera, which decimated vineyards throughout Europe. As production declined Dona Antónia planted olive, almond and orange groves. To keep staff employed and ensure their livelihood she ordered the construction of a stone wall to mark the perimeter of the estate, an unheard-of project for a quinta of this size.

Once phylloxera was controlled, the vineyards were replanted and Dona Antónia's descendants continued to make wines at Vesúvio. Gradually, however, the wines were either blended with those from other properties or were sold to other producers and much of Vesúvio's earlier fame as a producer was forgotten. Nonetheless, the Quinta's celebrated status endured the passage of time and is now enjoying renewed focus at the heart of the Symington family's portfolio.



GRAHAM'S PORT – THE BICENTENARY

1820 – 2020

The terrace overlooking the Douro River at Quinta dos Malvedos, photographed on a September evening during the 2019 harvest.



In 2020 we celebrated Graham's Port's 200th anniversary. The year also marks 50 years since we acquired Graham's in 1970, from the descendants of the original founders, William and John Graham. Due to the impact of the coronavirus, our plan for commemorating this fantastic milestone with a series of bicentenary events in Portugal and around the world had to be postponed. Nevertheless, we were pleased to release two special edition wines over the course of the year – and are happy to have an excuse to reorganise the celebrations for a future date.



BY APPOINTMENT TO HM THE QUEEN
PURVEYORS OF GRAHAM'S PORT
SYMINGTON FAMILY ESTATES
PORTUGAL

The Story of Two Families

The story of Graham's is the story of two families, both of Scottish origin – the Grahams and the Symingtons.

Our family's relationship with port and Portugal is closely linked with the Graham family. In 1882, Andrew James Symington (a nineteen-year-old from Glasgow, Scotland) arrived in Porto to take up a junior position at Graham's Port. Although he left a few years later to pursue an independent career as a port shipper, his grandsons reacquainted themselves with Graham's a little under a century later when they were given the opportunity to purchase the company in 1970.

The Graham's story began in the northwestern Portuguese city of Porto, where brothers William and John Graham founded W. & J. Graham & Co to trade in textiles. In 1820 they accepted twenty-seven barrels of port as payment of a debt. Stunned by the quality of the wine, the two brothers decided to devote their energies to making the best port wines from the Douro Valley: and so, Graham's Port house was born.

Our first harvest at the helm of Graham's in 1970 produced fantastic wines and we decided to bottle the finest lots as Vintage Port (the year has subsequently become considered amongst the classics of the 20th century). It was an exciting time to be at Quinta dos Malvedos, as the true potential of the property and the brand became clear.

As a family, we have always been extremely careful to maintain the Graham's identity throughout all aspects of the winemaking – from the vineyards in the Douro to the lodges in Vila Nova de Gaia. We are pleased that, as a result of many generations of hard work and attention to detail by the Grahams and by ourselves, today this historic company is recognised as one of the most prestigious port houses. In 2017 Graham's was awarded the Royal Warrant from Her Majesty the Queen of the United Kingdom, which was a fantastic endorsement of the quality, craft and care that goes into every bottle.

Our debut Vintage as owners of Graham's, the 1970, is widely considered a 20th century classic and is still much sought after.



GRAHAMS
1970

W. & J.
GRAHAM'S
PRIVATE CELLAR
VINTAGE PORT

W. & J.
GRAHAM'S
PRIVATE CELLAR
VINTAGE PORT

GRAHAM'S
PRIVATE 1970 CELLAR
VINTAGE

GRAHAM'S
PRIVATE 1970 CELLAR

1890 – An Important Year for Graham's

As Graham's prospered through the 19th century, its original port lodge became too small and, in 1890, the family built a much larger lodge at *Quinta do Agro* on the south bank of the Douro River, commanding superb views of the twin cities of Porto and Vila Nova de Gaia.

The site is charged with history. Nearby once stood a castle built in a town called Cale, originally founded by the Romans who also established a twin settlement on the opposite bank: Portus. In medieval times when this area marked the disputed border between the Christians (on the north bank) and the Moors (on the south bank), it became known as Portus-Cale, which eventually gave the country its name: Portugal.

Now 130 years old, the lodge is still a working cellar, where our coopers and blenders care for 3,500 casks of port and the extensive Vintage Port collection (dating back to the mid-19th century). Since 2013, the lodge has been the site of an award-winning visitor centre, which receives people from all over the world for cellar tours and guided tastings, as well as a celebrated wine restaurant, Vinum.

(Below) A consignment of port, bound for Norway, is loaded at the Graham's Lodge, c.1917.

(Lower) A barco rabelo, fully laden with barrels of Graham's port from the 1904 harvest, clears the banks at Quinta dos Malvedos in the spring of 1905.



In the same year that construction started on the lodge, Graham's acquired its flagship vineyard, Quinta dos Malvedos. The property is located in a prime position in one of the Douro's finest wine-producing areas, occupying a spectacular position overlooking the Douro River. The vineyard was named after the series of notorious rapids known as the *Malvedos* (possibly a corruption of 'malvados', meaning treacherous) that ran along this section of the river before it was dammed in the early 1960s. Records show that this stretch of the Douro was one of the most challenging to navigate by the port-laden *barcos rabelos* and many a cargo of wine was lost to the river here.

As part of the bicentenary celebrations, we have bottled small quantities of a special Single Harvest Tawny from 1990 — to celebrate the lodge's first century as well as 100 years since Graham's acquired Quinta dos Malvedos in the Douro. When we refurbished the lodge in 2012, we had to replace some of the original pine beams. These were treated and stored, and it is from one of them that we have produced the wooden closures which secure the bottle to the box. In this way, everyone who purchases the 1990 Single Harvest 'Lodge Edition' will receive a small piece of the lodge's history.

We have bottled a limited quantity of the 1990 in two formats: a Jeroboam (450cl) and a 75cl only available via the Graham's 1890 Lodge in Porto.



The Special Edition 1990 Single Harvest Tawny.

The wooden closure was made from wood taken from one of the lodge's original Riga pine beams, which was not put back in use following the lodge's refurbishment in 2012-2013. This beautifully crafted gift pack incorporates a small physical piece of Graham's history.





Special Edition Late Bottled Vintage

The second bicentenary special edition saw us release the Graham's 2015 Late Bottled Vintage presented in three brightly coloured tubes – deep red, royal blue and ochre, adding a splash of vibrant colour to the port category. The tubes were designed using handcrafted marbled paper which reflects the brand's attention-to-detail and builds on the company's heritage in honouring the craftsmanship that goes into producing wines of such consistent quality.

The front and back labels are adorned with beautifully embossed detail inspired by a combination of Porto's wrought iron balconies and traditional Portuguese tiles (azulejos) to evoke memories of Porto's charming streets. The project was led by 5th generation family members Vicky and Charlotte Symington and coordinated by in-house designer Alexandra Sousa Ribeiro.

The LBV, bottled in 2020, is produced from grapes sourced from four of Graham's principal vineyards, each with Vintage Port quality and style. The wine brims with bright aromas of blackberries and liquorice, with background notes of rock rose and mint that are typical of Touriga Franca, a variety that excelled in 2015. Late Bottled Vintage Port spends twice as long in wood as Vintage Port, so it is more accessible at an early age and is released ready to drink. LBV is a versatile and approachable style of port, delicious at the end of a meal with dark chocolate desserts and cheese.

The Graham's 2015 Late Bottled Vintage Port was given a special label and gifting packs, one of several initiatives to mark Graham's Bicentennial.

The Graham's Legacy in Porto

Up until the mid-20th century, besides port production, Graham's also had a thriving textile manufacturing business. Its large spinning and weaving mill (*Fábrica de Fiação e Tecidos da Boavista*), was considered the most modern in Portugal with a workforce of almost 1,000 in the early 1900s. By 1942, they employed 1,400 people – one of the largest employers in Portugal and of great importance to the economic fabric of the city. Due to restrictions resulting from the Second World War, the company was unable to export its products and fell on hard times, eventually closing in the 1950s.

It was on the site of this textile plant, on the Avenida da Boavista, that construction began on a new modernist residential complex in 1962. Because this enormous development was erected on the site of the Graham factory, it became known by its residents as 'Graham'. The construction company established by the developers even borrowed the previous incumbent's name when they registered their company: *Sociedade de Construções William Graham*.

The textile plant also gave birth to one of the city's main football clubs, Boavista FC. The original club was founded in 1903 by the mainly English and Scottish managers and workers who called themselves "The Boavista Footballers". Eventually, the Boavista Futebol Clube developed independently of Graham's and went on to achieve success as Portuguese league champions and multiple winners of the *Taça de Portugal* (Portugal's equivalent of the FA Cup). 1882



The Graham family coat of arms. An adapted form of the crest (a hawk overpowering a heron) is printed on every label of Graham's Port, whilst the family motto — Ne Oublie — lends its name to Graham's oldest wine, dating from 1882.

50 YEARS OF COCKBURN'S SPECIAL RESERVE



Port's Game Changer

In 1969, Neil Armstrong became the first man on the moon, the Beatles played their last live performance on the roof of Apple Records, and Cockburn's launched Special Reserve, revolutionising the way port was viewed and consumed. The impact of its remarkable success was felt throughout the Douro, reversing an economic decline which had been going on since the late 1930s and changing the fate of the region's farmers for the better, ushering in a period of growth and prosperity.

At the time of Special Reserve's launch, port was essentially split into two categories at opposite ends of the quality spectrum: Vintage Port and Ruby Port. Vintage Port was served at special occasions and Ruby Port everywhere else. Apart from these options, the consumer had very little choice. Cockburn's realised that there was a middle ground and that there was a new generation of consumer — the baby-boomers — ready and eager to leave restrictive traditions behind and embrace more informal lifestyles.

With Special Reserve, Cockburn's brought a premium port to a mainstream audience — an affordable wine of outstanding quality bottled ready-to-drink. The innovative design was the first example in the port trade of "hot gold" lettering printed directly onto the bottle. A humorous award-winning TV ad campaign (another first for port) featured a Royal Navy Captain and his Russian counterpart coming to grips with the pronunciation of Cockburn's ("Co-burn's" or "Cock-burn's"). The adverts were so successful that they are still fondly remembered by many in Britain today.

Your friends probably disagree about liqueurs.
Let them discuss it over a bottle of port.

COCKBURN'S SPECIAL RESERVE. A VERY FINE BOTTLE OF PORT.

A Cockburn's Special Reserve Port ad from the early 1970s.



The Touriga Nacional, arguably Portugal's finest and best-known red grape variety, which Cockburn's is largely credited for rehabilitating because it had the characteristics it was seeking for the particular style envisaged for Special Reserve.

(Right) A new bottle and label were commissioned to coincide with Special Reserve's 50th Anniversary.

(Opposite page, top) The terrace at Quinta dos Canais where we continue the long tradition of providing our guests with Cockburn's legendary hospitality.



Where Cockburn's led, other producers followed. The knock-on effect in the Douro saw an unprecedented demand for high quality grapes (for which port producers paid higher prices) – benefiting the whole region in terms of income and encouraging farmers to up their game.

The Cockburn's team had done its homework, conducting pioneering research into the region's finest grape varieties, including Touriga Nacional, which they identified as the best-suited to provide the characteristics sought for Special Reserve. The company shared the benefit of this work with the farmers, providing them with hundreds of thousands of vine cuttings of this near-extinct variety so

that they too could plant it and improve the quality of their production.

It is no exaggeration to claim that Cockburn's was largely credited with saving Touriga Nacional from obscurity – which is pretty amazing given it is now considered Portugal's finest indigenous grape variety.

In 2019 we marked Special Reserve's 50th anniversary with a redesigned bottle and label – drawing inspiration from the original design whilst updating it for the 21st century. Today, Special Reserve is still the world's favourite Reserve Port – a much-loved feature of dinner tables around the world, and its enduring success is a powerful reminder of a key period in port's history.



Rebranding an Icon “Welcome to the Family”

When Symington Family Estates acquired Cockburn’s, we set ourselves the goal of taking the brand back to its roots. This involved reviewing every aspect of its activity – from viticulture to winemaking, from ageing to blending, and from design to communications. Our goal throughout has been to identify the Cockburn’s DNA and ensure we are remaining true to its unique identity and personality.

Prompted by the opportunity to redesign Special Reserve to mark its 50th birthday, we decided to review the entire Cockburn’s identity and range. Always known for doing things a little differently, Cockburn’s combines a rich history of hospitality and humour with a pioneering nature.

Lunches in the Director’s dining room at Cockburn’s could be legendary affairs. The tongue-in-cheek tone of the TV ads in the 1970s encapsulated the idea that port didn’t have to be overly formal. And in planting vines in the remote Douro Superior, back when few port producers had ventured that far east, they demonstrated the adventurous spirit which runs throughout the brand’s history.

With the relaunch of Special Reserve in 2019, we began the progressive roll-out of a new Cockburn’s identity. The idea underpinning the new-look Cockburn’s is that port – with its rich history of after-dinner sharing rituals such as passing the decanter to the left – is a communal drink that brings people together.

But that port is also a dynamic category with plenty of versatility and resonance in the 21st century – contrary to some of the more old-fashioned stereotypes that come from its history and traditions.

With Cockburn's we believe these ideas find their natural home, given the brand's reputation for conviviality, breaking down barriers, and not standing on ceremony. To reflect this, the new logo features two cockerels sharing a glass of port. The strapline – 'Welcome to the Family' – is a nod to the legendary hospitality with which visitors to Cockburn's in Porto and the Douro were received by previous generations and the typical port moment, sharing a bottle at the end of a meal with friends and family.

Our goal with the rebrand is to strengthen our relationship with existing Cockburn's customers whilst also recruiting new consumers to the port category.

The new packaging is a contemporary interpretation of vintage Cockburn's labels from the early 20th century, combining a retro look with a more modern feel and a tall new bottle. The new Cockburn's White now features *Porto Branco* on the label and boasts a more creative and disruptive design catering to the rise in popularity of White Port & Tonic as a refreshing aperitif.

The new Cockburn's communications strategy is based around transmitting engaging, relevant messages using strong colours, bold iconography and the breaking down of "port stereotypes" through innovative and traditional serves living side by side in contemporary and approachable settings.

We hope you enjoy the labels as much as we did creating them, and that you find time soon to gather with friends and family to enjoy a glass of Special Reserve. Here's to another half century of successes! 1882



'Since we acquired Cockburn's, sales of Special Reserve in the UK have grown by 99%. Although closely associated with Christmas, research shows that many people drink port at the end of a meal or simply to unwind – 28% of UK drinkers enjoy a glass of port at least once a month. With the excitement around the 2016 and 2017 Vintage Ports, the popularity of white port and tonic and of tawny ports served chilled, and the boom in tourism to Porto and the Douro, we are excited to be introducing a new generation to the category.'

Johnny Symington, Chairman



(Opposite page - top) The redesigned logo encapsulates Cockburn's reputation for conviviality and informality.

(Above) The redesigned range combines a retro look with a more modern feel.

(Left) The white port's disruptive design is in tune with this style of port's growing popularity as a refreshing aperitif among a new generation of consumers.

FOR THE NEXT GENERATION

Pioneering winemaking
that responds to the
challenges of our time.

Red clover and other cover crops are part of the organic viticulture regime at Quinta do Ataíde.



Welcome to a special report on our sustainability commitments. Over the past 2 years we have conducted an extensive review of our activity in this crucial area and have launched a new strategy aimed at maximising our positive social and environmental impact – with a series of ambitious goals for 2025.



LETTER FROM ROB SYMINGTON

A deep commitment to our region's land and people

I am proud that Symington Family Estates has a long track-record of supporting social and environmental initiatives in the north of Portugal. It is in the DNA of our family business to care for people and the land where we grow our vines. Over the years we have demonstrated our willingness to back this commitment up with action, going above and beyond our obligations as a business to ensure we are contributing to the health and economic security of our employees and the wider community.

We have long advocated for measures that protect and support the livelihood of the 21,000 Douro grape farmers. We have been conducting R&D into the impacts of climate change in our vineyards for almost 20 years. Over the past 12 years we have donated 14 ambulances to volunteer fire brigades in different towns and villages in the Douro. We are long-term supporters of the University of Vila Real's Wildlife Recovery Unit, which rehabilitates injured birds of prey. We are committed to minimum-intervention viticulture and we farm the largest area of certified organic vineyard in the north of Portugal.

We do a lot, but we are always seeking to do more...

Looking to the future

As a family and as a business, we understand that humanity is faced by very real, very urgent challenges - challenges that affect the future of all life on Earth. We see it as our responsibility to continue to adapt how our business operates in order to support a healthy, liveable future.

In recent years we have launched a range of new initiatives aimed at increasing the ambition of our efforts in this crucial area. As the first wine company in Portugal to become a certified B Corporation, we have committed ourselves to the highest standards of social and environmental responsibility, and we are collaborating with other wine companies around the world, to ensure that the wine trade is at the forefront of the way business responds to the challenges we all face.

Overcoming the climate crisis and stopping the pollution and destruction of the planet's natural resources is going to require all of us – in ways great and small – to do more in our personal lives and at work, to pressurise companies, and to demand greater action from our politicians. Future generations are depending on us. Over the coming pages we have summarised our sustainability strategy and key initiatives. I hope these pages give you a clear understanding of the scope and ambition of our efforts on this front.

Rob Symington

Some of our Douro team, photographed at Quinta do Bomfim during the 2019 vintage.



KEY INITIATIVES

B CORP CERTIFICATION

In 2019 Symington Family Estates became the first winery in Portugal to achieve B Corporation certification – joining a global movement of companies using business as a force for good.



What is a B Corporation?

- An external assessment for the highest standards of social and environmental performance and ethical business practices.
- A company-wide audit, that measures positive impact across Governance, Workers, Community, Environment, and Customers.
- Companies are required to change their legal statutes to include social and environmental factors as priorities alongside financial objectives.
- A global community including Patagonia, Danone, Kickstarter, The Guardian, Etsy, Natura, Ben & Jerry's, Triodos Bank & Innocent Drinks.
- B Corps are re-certified every 3 years and are expected to keep implementing new measures in order to improve their score.

The B Corp movement in numbers



As of September 2020 . Find out more: www.bcorporation.net

In July 2019 Symington Family Estates became the first wine company in Portugal to achieve B Corp certification.

Certified B Corporations are businesses that meet the highest standards of verified social and environmental performance, public transparency, and legal accountability to balance profit and purpose. B Corps are accelerating a global culture shift to redefine success in business and build a more inclusive and sustainable economy. As of 2020, there are more than 3564 B Corporations in 150 industries and 74 countries around the world – all committed to using business as a force for good.

Certified



This company meets the
highest standards of social
and environmental impact

Corporation

OUR SUSTAINABILITY STRATEGY

Respond to our shared challenges

- Target zero carbon emissions
- Adapt to climate change
- Foster & protect biodiversity
- Support ecosystem regeneration

Pioneer sustainable innovation

- Practice sustainable viticulture
- Practice sustainable winemaking
- Use low-impact packaging
- Develop low-impact wineries

Care for our people & local communities

- Provide secure, fulfilling jobs
- Encourage the next generation
- Support the local community
- Advocate for our grape farmers

Mission 2025



Goal #1

Renewable energy

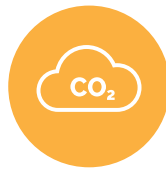
100% electricity from certified renewable energy sources.
20% generated in-house.



Goal #2

Electric vehicles

100% of new passenger vehicle purchases, by 2025, will be electric or hybrid.



Goal #3

Carbon emissions

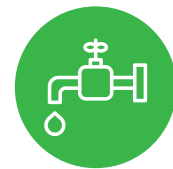
35% reduction in CO₂ emissions per litre of wine bottled (between 2015-2025)



Goal #4

Energy efficiency

100% reduction in electricity used per liter of wine bottled.



Goal #5

Water efficiency

10% reduction in water used in winery & bottling per litre of wine bottled.



Goal #6

Biodiversity support

Support major ecosystem restoration / reforestation project in Portugal.



Goal #7

Low-impact winery

Gold LEED (sustainable building) certification for our new winery.



Goal #8

Volunteering scheme

80% uptake of new employee volunteering programme.



Goal #9

Impact fund

Launch new Symington social & environmental impact fund.



Goal #10

B Corp certification

Achieve certification for highest standards of social & environmental performance.

Working groups



Group #1
Viticulture
& Biodiversity



Group #2
Water, Energy
& Buildings



Group #3
Packaging
& Waste



Group #4
Team &
Community

We are committed to protecting the beautiful natural environments where we produce our wines. Pictured, the Sábio stream, whose pure, clear waters traverse Quinta dos Malvedos.



THE SYMINGTON IMPACT FUND

THE SYMINGTON IMPACT FUND

In 2020, we celebrated two historical milestones – the 200th anniversary of Graham's Port and the 350th anniversary of Warre's Port. To mark these two events – we created a new Impact Fund with an initial pledge of €1 million euros. The fund will primarily be used to support positive causes in the Douro and Greater Porto regions as well as the Alto Alentejo region of Portalegre.

The fund's focus areas are:

- Community wellbeing and health.
- Environmental protection and conservation.
- Cultural heritage and education.

The Impact Fund will have a twelve-month funding cycle as well as an additional annual contribution from Symington Family Estates, with the objective of ensuring that the fund's value increases in order to provide sustainable long-term support to key initiatives and partners. 1882



‘We have always sought to run our family business in a way that benefits people – be they our employees or the wider community. We are committed to protecting the natural environments where we produce our wines and have consistently reinvested in the Douro region — having a long history of supporting social initiatives there. The Symington Impact Fund is a way of formalising this commitment and ensuring we support projects which are most aligned with our values and where we can have the maximum positive impact.’

Rupert Symington,
CEO, Symington Family Estates

REWILDING PORTUGAL

As part of our commitment to supporting social and environmental causes in our region, we have agreed a long-term collaboration with Rewilding Portugal as a key partner of our new Impact Fund.

Rewilding Portugal is a not-for-profit implementing a bold conservation strategy, focused on improving biodiversity in the Greater Côa Valley with a range of pioneering initiatives to reinforce a 120,000-hectare wildlife corridor between the Malcata mountain range and the Douro Valley. Their approach includes supporting the recovery of habitat and prey for keystone species such as wolves, the Iberian lynx, deer, and birds of prey and fostering local sustainable economic development.

Our partnership has three focus areas:

- Supporting Rewilding Portugal's activity to support the development of local businesses and social enterprises whose activity supports the conservation of the natural environment.
- Implementing rewilding practices on Symington estates in the Douro.
- Providing Symington employees with opportunities to volunteer with Rewilding Portugal. ¹⁸⁸²

'Rewilding Portugal are natural partners for us – they are committed to regenerating nature in the north of Portugal and their model involves boosting the local economy by developing nature-based enterprises that work to protect the conservation efforts.

We are deeply concerned by the overlapping environmental challenges that confront us and we are committed to supporting healthy ecosystems and contributing to a positive future for the communities where we work.'

Johnny Symington,
Chairman



WHO ARE REWILDING PORTUGAL?

Rewilding Portugal is a not-for-profit dedicated to nature conservation through rewilding measures in Western Iberia. The team's priority focus is a 120,000-hectare wildlife corridor in the Greater Côa Valley – an area extending south from the Douro River to the Serra da Malcata.

Rewilding Portugal is a partner of Rewilding Europe, an NGO working across 17 European countries. The team are funded by the European Union via the LIFE Programme (the EU's funding instrument for the environment and climate action) and the Endangered Landscapes Programme (a Cambridge University initiative supported by Arcadia Foundation).

Find out more: rewilding-portugal.com

WHAT IS REWILDING?

Rewilding is an approach to large-scale conservation on degraded, marginal or abandoned land. Rooted in the science of habitat ecology and natural processes, rewilding aims to restore and protect core wilderness areas, by establishing wildlife corridors between biodiversity hotspots and protecting apex predators and keystone species. In many ways, rewilding aims to let nature take care of itself, by removing destructive human influences from an environment and enabling natural processes to repair damaged ecosystems and restore landscapes. The rewilding approach to conservation has a strong human element in that it aims to foster sustainable local businesses which work in harmony to support and protect the efforts to protect the environment.

Find out more: rewildingeurope.com





(Left) The Côa Valley, where Rewilding Portugal are working to build a wildlife corridor that reaches our Quinta do Vesúvio and Vale de Malhadas properties.

(Below centre) More than half of our landholding in the Douro is covered by natural woodland and olive and fruit groves, such as here at Vale de Malhadas, one of two properties where Rewilding Portugal are supporting us.



INTERNATIONAL WINERIES FOR CLIMATE ACTION

An existential threat

Climate change is one of the greatest risks facing humankind. As a company we are committed to systematically lowering our carbon footprint and reducing our own contribution to the problem.

We have been working with Ernst & Young to measure our carbon footprint across Scopes 1, 2 and 3 of the Greenhouse Gas Protocol published by the World Business Council for Sustainable Development. We took this voluntary measure in order to guide our efforts at reducing the CO₂ emissions arising from our activity. This means we are including all emissions resulting from the production of the materials that we buy and the transportation of our wines to our clients.

We have established ambitious, science-based targets for reducing the carbon emissions per bottle of wine we produce. We are currently implementing a wide range of initiatives aimed at reducing the emissions under our direct control and working with our partners in the supply chain to reduce our upstream and downstream emissions. It is clear that we will not achieve our reduction goals unless the broader system within which we are operating also transitions to a low (and eventually zero) carbon economy. Nevertheless, we have set an emissions reduction goal which the science tells us is necessary to avoid dangerous levels of climate change in our immediate future.

‘We believe that this rigorous framework can lead the wine sector’s response to this existential threat. We encourage other wine companies to join us in making concrete public commitments with measurable goals to respond to the challenge of the climate crisis. We have no time to waste.’

Johnny Symington,
Chairman – Symington Family Estates

Leading the decarbonisation of the wine sector

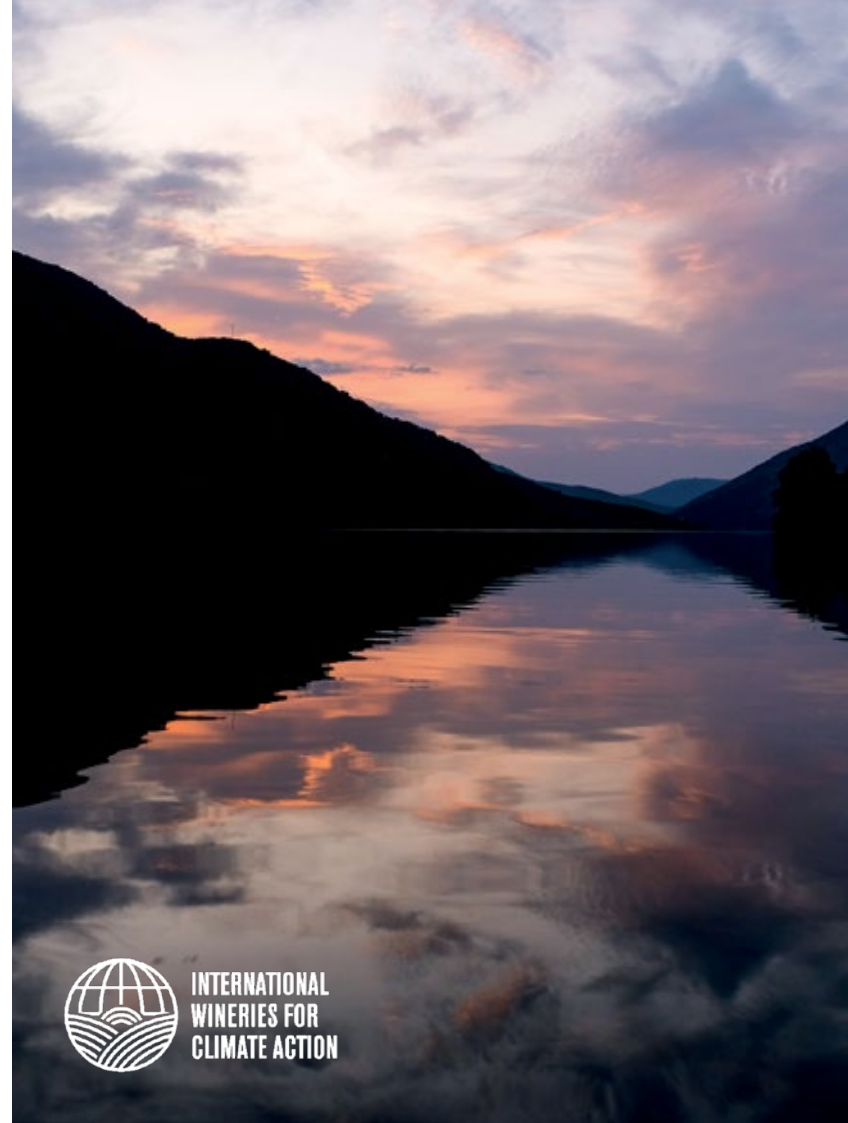
In January 2020 we joined International Wineries for Climate Action (IWCA), a new association of wine companies who have committed to responding to the severity of the climate emergency by taking immediate action to reduce their carbon emissions.

We chose to join IWCA because of its rigorous requirements:

1. Complete a verified end-to-end (Scopes 1-3) Greenhouse Gas emissions inventory.
2. Be powered by at least 20% on-site renewable energy.
3. Have achieved at least a 25% reduction in CO₂ emissions per litre of wine produced.
4. Commit to reducing total emissions 50% by 2030 and at least 80% by 2045.

Founded in 2019 by Familia Torres (Spain) and Jackson Family Wines (USA), the first 4 wine companies to join were Symington Family Estates (Portugal), Spottswoode Estate (USA), VSPT Wine Group (Chile) and Yealands Wine Group (New Zealand).

Applicant Members are wine companies who have completed Point 1 (measuring their carbon footprint across their entire supply chain), are working on Points 2 and 3 (to be achieved within five years maximum), and who are committed to the overall decarbonisation objectives in Point 4. ¹⁸⁸²



IWCA is open to wineries from any country who recognise that climate change is the most significant threat facing the wine industry, and who are guided by the urgency for action that accelerates the implementation of strategies and innovative solutions to tackle climate change.

Find out more: iwcawine.org



ADAPTING TO CLIMATE CHANGE

Grape variety libraries

We have planted three grape variety libraries in the Douro, at Quinta do Ataíde, Quinta do Bomfim, and at the Tapadinha vineyard close to Quinta do Retiro. Across these research sites, we have planted 53 grape varieties, comprising many rare indigenous Douro varieties as well as other Portuguese varieties and a few well-known international vines to act as references. We are conducting a multi-year study to understand how different varieties perform under different conditions. As well as safeguarding the Douro's viticultural heritage, we believe this will be a crucial part of adapting to climate change as growing conditions continue to change.

Hydric stress studies

Water is critically important to our activity and the proper management of this scarcest of resources, especially in the context of climate change, is critically important to our future. Between 2015 and 2017, our viticulture team carried out a hydric stress study in a control vineyard plot at our Quinta do Ataíde property.



The experiment explored the limits within which our vines can withstand a combination of lack of water and very high temperatures, without shutting down completely. The findings of this study have provided parameters for efficient and responsible water management, particularly with regard to the measured use of drip-feed irrigation.

We pursue a policy of “deficit irrigation” in certain vineyards which involves only irrigating in situations where the crop is likely to be entirely lost or compromised without the addition of water. We never irrigate in order to increase the crop size and believe that vines that experience a limited amount of hydric stress (as is normal in the Douro) produce the best grapes.

(Above, top of page) Our largest grape variety library, planted in 2014 at Quinta do Ataíde.

(Above) Fernando Alves, our Viticulture Research & Development Manager takes plant water availability readings at dawn with a Scholander chamber at Quinta do Ataíde.



VineScout

VineScout is a self-propelled, electrically powered vineyard monitoring robot under development by a four-nation pan-European consortium of which Symington Family Estates is one of the partners. The four-year project (2016 – 2020) is working to develop an autonomous vineyard robot that can aid wine producers in measuring key vineyard parameters, including water availability (vine water status), vine leaf/canopy temperature and variations in plant vigour.

See full article on page 100.

VISCA

We are partners in VISCA, a new R&D project co-funded by the European Community's Horizon2020 programme. VISCA (Vineyards Integrated Smart Climate Application) is a sophisticated forecasting software that will provide us with detailed, long-term climate modelling covering extreme short-term weather events, seasonal forecasting & long-term climate projections (next 20-30 years). This tool will allow us to make very specific interventions in the vineyard to manage climate disruptions. ¹⁸⁸²





Anthony Symington receives the "Ethical Company of the Year Award" — London, December 2019.

GREEN AWARD

Ethical company of the year

Symington Family Estates was named Ethical Company of the Year in The Drinks Business, Green Awards (2019). The judges made the award to a company whose foundations are firmly rooted in, and dedicated to, the community and environment where they are based.

The panel acknowledged the leadership demonstrated by the Symingtons in being the first wine company in Portugal to become a certified B Corporation – committing the organisation to the highest standards of social and environmental performance. Credit was also given to the company's wide-ranging sustainability strategy – Mission 2025 – and to sixteen individual social and environmental impact initiatives launched during 2019.

The company was also Commended for The Amorim Sustainability Award, which recognises the efforts of companies who are demonstrating leadership in employing the most efficient and effective sustainable practices throughout their operations. ¹⁸⁸²

‘We have a long history of initiatives focused on the social and environmental wellbeing of our region, and these awards reflect this commitment. As with every company in the world today, we have an environmental footprint. We know our business will only have a positive long-term future if our climate is stable, our ecosystems are clean and the communities we work with are resilient and healthy. Our commitment to the future is to take responsibility for our impact and do our utmost to respond to the big shared challenges of our time.’

Rob Symington,
Director

SUSTAINABILITY SHORTS

CO₂ capture

During the 2019 harvest we piloted a new technology to capture the carbon dioxide released during fermentation. Carbon dioxide is a natural by-product of wine fermentations. Although it is not included in our carbon footprint calculation, we are actively seeking ways of capturing this CO₂ as part of our commitment to sustainable winemaking. In September 2019 at our Quinta do Sol winery we ran experiments with a machine that captures the CO₂ in the fermentation vat and converts it into a solid compound – calcium carbonate (CaCO₃) – which can be used in the vineyards to regulate soil pH. We are conducting further trials during the 2020 harvest. We are the only wine producer in Portugal currently engaged in studies of this nature and one of just a handful in the whole world.



Ambulance donations

Over the last 12 years we have donated 14 ambulances to different voluntary Fire Brigades in towns and villages throughout the Douro region, and since 2020 in the Alentejo as well. In 2019, we donated ambulances to two fire services, namely those of Sanfins do Douro (March) and Torre de Moncorvo (December). In early 2020, we donated an ambulance to the Portalegre fire brigade who are located close to our new estate, Quinta da Fonte Souto. These fire services provide a vital lifeline for local communities in the case of medical emergencies, as well as combatting the dangerous forest fires that occur regularly during the dry summer months.

No Kid Hungry fundraiser

In October 2019 we joined with our fellow Primum Familiae Vini members in a fundraising event for No Kid Hungry, a campaign that combats child hunger in America. Primum Familiae Vini organised an extraordinary gala dinner at the Michelin-starred Le Bernardin restaurant in New York, followed by an auction in conjunction with Sotheby's, which raised \$170,000 US dollars. The auction featured a beautiful bespoke case containing a rare vintage from each of the 12 PFV members. The winning bidder also received a PFV passport, which comprises a VIP invitation to each of the PFV wine estates, hosted by a member of each wine-producing family.

(Above, top of page) The carbon capture machine known as a "scrubber" at our Quinta do Sol winery, September 2019.

(Above) One of the 14 ambulances donated to Douro fire services over the last decade.

The abundance of bees at Quinta do Ataíde, the largest organically farmed vineyard in the Douro, is a reliable barometer of its positive environmental impact.



Douro Reform agenda

Our company has been clear in calling for the reform of the outdated quota system for port grapes that has been negatively affecting the prices farmers receive for the grapes they sell for Douro wines (selling them well below the cost of production in virtually all cases). While port grape prices are sufficiently high to ensure farmers' livelihoods, prices for grapes used for Douro wine production are up to two thirds below the cost of growing them. This means that many farmers are losing out economically and the dynamic new Douro DOC wine business is being built on false and dangerously unsustainable cost foundations. Without a new regulatory system that covers both port and Douro DOC grapes, the imbalance will persist and could compromise the region's promising potential going forwards.

University scholarships

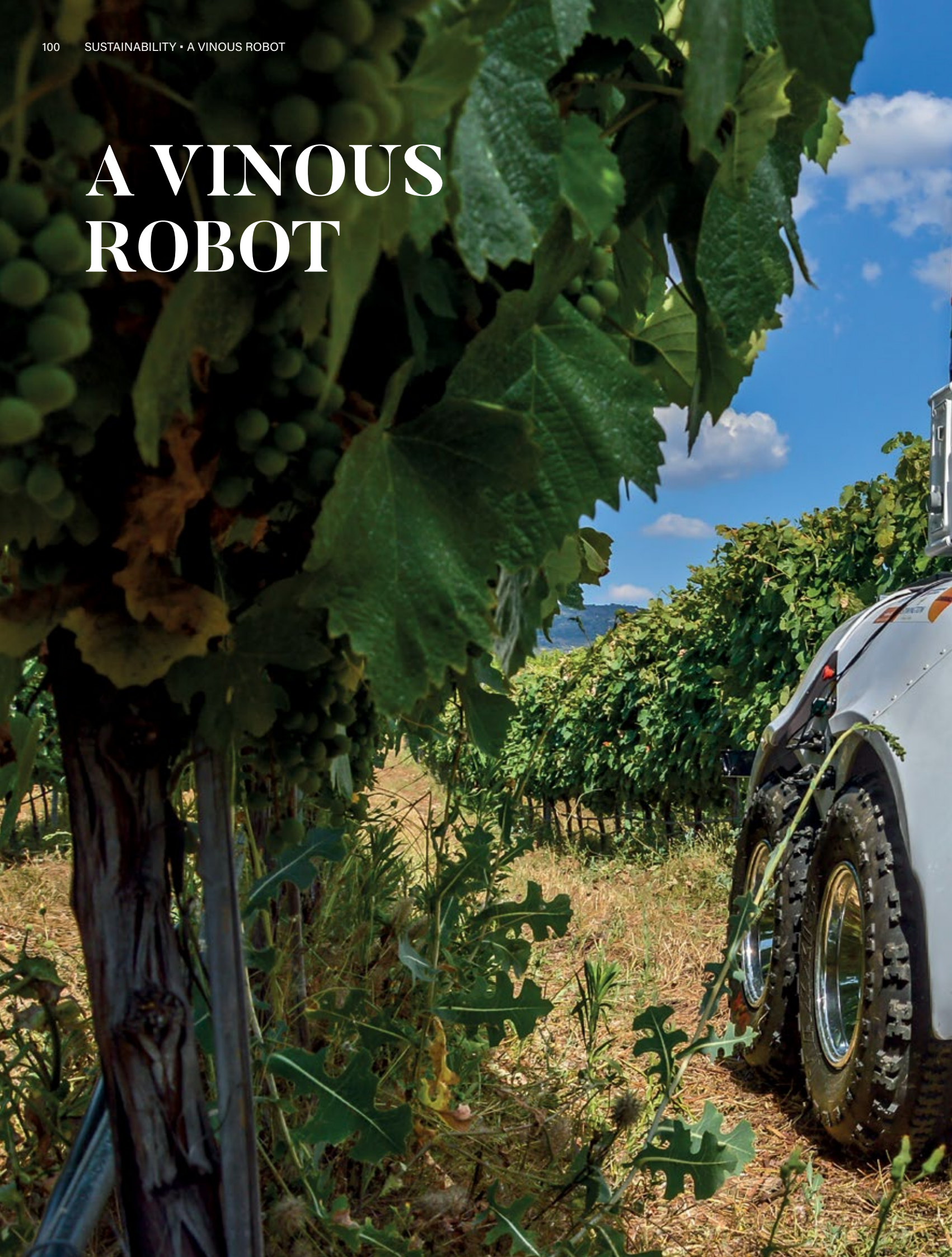
In 2019 we launched a new initiative aimed at supporting the next generation in the Douro. We have committed to providing two scholarships per year for students enrolling on either Oenology or Agricultural Engineering degree courses at the University of Trás-os-Montes and Alto Douro (UTAD) in Vila Real. The scholarships, covering all tuition fees for three years, are awarded to one student who lacks the financial resources to pay for the course and one student with proven academic

excellence. Many of our employees are UTAD graduates and we are committed to supporting the next generation of local oenologists and viticulturists, whose work is so critical to the future of the Douro.

Pushing the boundaries of organic viticulture

We are currently running trials in our organic vineyards at Quinta do Ataíde in the Vilarica Valley which aim to reduce copper sulphate treatments in our vineyards and olive groves. We are doing this for cost and environmental considerations. Copper sulphate is a natural compound and is the only treatment allowed in organic vineyards. Our aim is to push the boundaries of organic farming, rather than limiting ourselves to the levels permitted by the organic certification. We have already achieved very encouraging results in the olive groves whilst in the vineyards there are ongoing trials with three different levels of intervention, the aim being to ascertain what are the lowest feasible treatment levels without compromising plant health and crop viability. ¹⁸⁸²

A VINOUS ROBOT







(Top) VineScout prototype 1 during its first field trials at the Quinta do Ataíde Grape Variety Library Vineyard, August 2017.

(Right) A 'pit stop' during field trials.



VineScout: The development of a ground-breaking vineyard monitoring robot

VineScout is a self-propelled, electrically powered vineyard monitoring robot under development by a four-nation pan-European consortium of which we are the viticultural partners. The project objective is to develop an autonomous vineyard robot to help wine producers measure key vineyard parameters, including water availability, vine leaf/canopy temperature and variations in plant vigour.

We were invited to participate in this pioneering project at the ClimWine 2016 International Symposium in Bordeaux, which addressed the topic of "Sustainable Grape and Wine Production in the Context of Climate Change". A presentation

by Fernando Alves, our Viticulture R&D Manager, caught the attention of a representative of one of the consortium members and resulted in our invitation to become the end-user member of the VineScout project.

Current vineyard data gathering techniques are expensive, time-consuming, and deliver an incomplete picture due to low sampling rates. As a result, many vineyard managers simply do not employ comprehensive vineyard mapping. This means they lack reliable information during the crucial growing and ripening cycles, on a regular basis and in real time, to support their decision-making processes.



(Top) Charles Symington welcomes attendees to the 2018 VineScout 'Agronomy Day' at Quinta do Ataíde, August 2018.

(Right) Left to right: Fernando Alves, Symington R&D Viticulture Manager; Professor Francisco Rovira-Más (VineScout project coordinator); Andrés Cuenca (University of Valencia) and Joana Valente, Symington R&D Viticulture Assistant.



VineScout aims to bridge this capability gap by providing accurate, comprehensive and swift on-the-go data that helps wine producers optimise their vineyard management and decision-making, with the ultimate goal of improving the quality of their wines.

Furthermore, as climate change pressures in the vineyard become more and more challenging, VineScout's accurate data on real-time vineyard conditions aims to allow grape growers to make specific, hyper-localised interventions to safeguard their harvest. In particular, as irrigation becomes more necessary in certain areas, VineScout can provide an extremely accurate

picture of the precise amount of water needed in specific areas of a vineyard to safeguard the grapes during the most challenging periods of high temperature and lack of rainfall.

VineScout operates using GPS guidance and sensors which allow it to navigate between vines without a human operator. The robot is powered by electric batteries and fitted with solar panels which power the onboard sensors and software. During the same time that a human can take readings from 25 sample points in a vineyard, VineScout can take 3,000 readings over the same area. This kind of data collection provides fantastic scope for supporting intelligent vineyard decision-making.



(Left and below) Dawn trials for VineScout at Quinta do Ataíde, September 2019.

(Opposite page, lower) VineScout featured prominently in an article published on February 26th 2020 in the Financial Times covering the use of technology in the vineyard. VineScout has also generated much interest in Portuguese media channels, including TV, radio and newspapers.



The prototypes have been field-trialled at Quinta do Ataíde over the past three years, with a wide range of attendees representing several Portuguese universities, the leading Portuguese technology innovation incubator, INESC-TEC, tech companies, the Regional Director of the Ministry of Agriculture, wine producers, international business consultants, engineers from agricultural machinery manufacturers, as well as journalists from Portugal and overseas.

At the time of writing, the project team are working on a final phase of testing during 2020, to prepare the ground to successfully engage an industrial partner with a view to taking the robot to full-series production in the immediate future. Watch this space... 1882



BIODIVERSITY RESEARCH AND CONSERVATION







(Above) Many of our properties are covered with wild vegetation, alongside vineyards, and olive and fruit groves. These areas, mainly natural Mediterranean scrubland, as here at Vale de Malhadas, provide ideal habitats for wildlife.

(Right) The drystone terraces at Quinta dos Malvedos (upper) and Quinta do Tua (lower) are a preferred habitat of the black wheatear.

Wildlife sanctuaries

We manage over 1,000 hectares of uncultivated land in the Douro (primarily natural Mediterranean scrub with some olive and orange groves). This land provides a valuable sanctuary for a wide range of animals including wild boar, foxes, genet cats, numerous birds of prey and many other small mammals. This area is half of our total landholding and makes a significant contribution to habitat preservation and biodiversity in the region. In our largest property, Quinta do Vesúvio, just 40% of the area is planted with vineyards and the remainder is a natural habitat where many species of flora and fauna thrive.

‘Our data already shows that most of the breeding territories are on vineyards and olive groves. However, several microhabitat features are also important, namely traditional stone walls, and this needs to be taken into account when developing conservation measures for this species.’

CIBIO Research Team



Porto University’s Black Wheatear study

In recent years we have provided the University of Porto’s Research Centre for Biodiversity and Genetic Resources (CIBIO) with access to our Douro properties for research and wildlife conservation purposes. In particular, the university researchers have been studying Quinta dos Malvedos and the neighbouring Quinta do Tua, which they have identified as one of the last havens in the Douro Valley (and most likely in the whole of Portugal) of the Black Wheatear, the so called ‘Port Wine Bird’, known locally as the *chasco-preto* (*Oenanthe leucura*). This has been identified as “a resident passerine with alarming levels of extinction possibility”. Whilst identified as generally “critically endangered in Portugal”, the good news is that in the Douro, specifically in the Tua area there is still a relatively large resident population.

The research study showed that our large sections of old drystone vineyard terraces provide an ideal habitat for the birds. The crevices and nooks along the stone walls provide perfect nesting places and shelter. We farm our vineyards in accordance with a minimum intervention sustainable viticulture certification, which aims to minimise the impact on the surrounding ecosystem. In addition, the Wheatears are great allies to us because they feed on insects which can sometimes cause damage to the berries during the growing cycle of the vine.





Quinta dos Malvedos where the endangered Black Wheatear has found a safe haven.



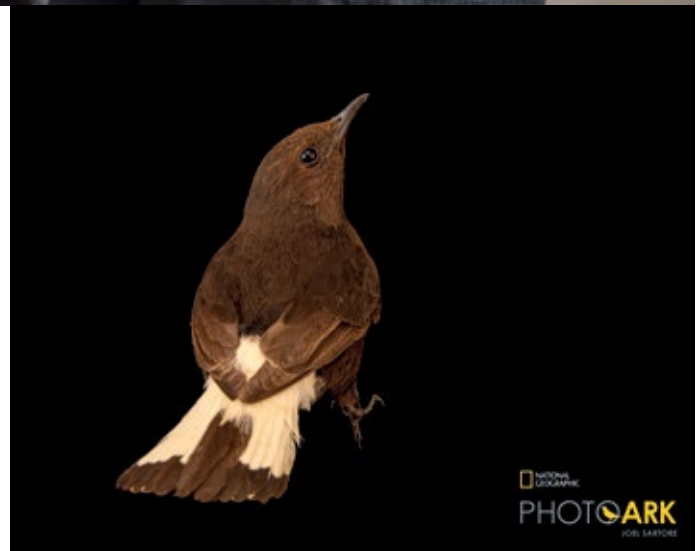
National Geographic's Photo Ark

In April 2018, through our cooperation agreement with Porto University, we hosted Joel Sartore, the award-winning wildlife photographer. His Photo Ark project, in collaboration with National Geographic, has taken him to over 40 countries since 2005 in a quest to create a photographic archive of 12,000 species under threat or close to extinction. As the title of his book suggests, the Photo Ark is: 'One Man's Quest to Document the World's Animals.'

On his visit to Portugal, Joel and a team of researchers and biologists from the University, were based at Quinta dos Malvedos to photograph the Black Wheatear. Following a great deal of effort searching for this shy, elusive bird, the researchers managed to temporarily capture a specimen which Joel duly captured with his camera. They found the bird in the quinta's ancient stone terraced vineyards, which Alexandre Mariz, the Malvedos viticulture manager, had confirmed as the bird's preferred habitat.

They also found and photographed the Pyrenean Desman, a rare semi-aquatic insectivore which lives in the freshwater stream on the property.

Joel's images are shown here, under special permission from National Geographic and the photographer. ¹⁸⁸²



National Geographic photographer, Joel Sartore at Quinta dos Malvedos, April 2018.

The black wheatear photographed by award-winning Nat Geo photographer, Joel Sartore, at Quinta dos Malvedos, April 2018.



BIRDS OF A FEATHER





HOSPITAL VETERINÁRIO
CRAS



We are long-term financial supporters of the Wildlife Rescue Centre based at the Vila Real University in the Douro. The Centro de Recuperação de Animais Selvagens (CRAS) is attached to the veterinary teaching hospital at the Universidade de Trás-os-Montes e Alto Douro (UTAD). This specialist unit is one of a kind in Portugal and has an international reputation. Each year it nurses hundreds of injured birds and other wild animals back to health. Over recent years, several different birds of prey have been released at our properties in the Douro.

Rehabilitation for injured birds of prey

The centre treats approximately 350 birds each year, with an average recovery period of 6 months. The facility has a large octagonal flight tunnel which is the only one of its kind in the Iberian Peninsula. It is unique in allowing large birds of prey to fly continuously in an unbroken, circular circuit. All but the largest birds can make manoeuvres in mid-flight that would not be possible in more traditional tunnels. This exercise is a crucial part of their rehabilitation as they regain their strength and flying proficiency in readiness for a return to the wild.

We are pleased to play a small part in this fantastic team's work, and we are proud that various magnificent birds of prey have been released at our properties over recent years.

Red kite - Quinta do Ataíde, July 2019

A magnificent three-year-old red kite was returned to nature at Quinta do Ataíde in July 2019. It had undergone an eight-month period of recuperation following injury from a gunshot whilst being illegally hunted. A GPS tracking device, donated by us, was fitted to the bird on-site to allow the university to study its movements and learn more about its migratory habits and nesting behaviour. Artur Moreira of our viticulture team was given the opportunity of releasing the bird. It took flight effortlessly over our grape variety library before turning south along the Vilariça Valley towards the confluence of the Sabor and Douro rivers.

Since its release, the university has kept us abreast of the bird's movements and, as of the end of March 2020, the red kite had flown along the eastern Portuguese-Spanish border and into the Spanish regions of Extremadura, Castile (over the Salamanca and Valladolid areas) and Galicia. In its longest flight, recorded during the month of March 2020, the bird covered 1,500 km flying from the border area around Chaves due west to the Galician coast and from there eastwards all the way to the Guadarrama Range (very close to Madrid), then in a south-westerly direction to Badajoz before flying back north to the Bragança area in Portugal.





Dr Roberto Sargo, Senior Veterinary at the CRAS and Artur Moreira of Symington, return a red kite to nature at the Quinta do Ataíde Grape Variety Library.



A red kite (*Milvus milvus*), nursed back to health by the CRAS at Vila Real, being released at Quinta do Ataíde on July 18th, 2019. Fitted with a GPS tracking device, the university is able to follow its movements.



Peter Symington releases a honey buzzard treated by the CRAS at the Altos de Malvedos vineyard, the highest at Quinta dos Malvedos, in July 2017.



Honey buzzard - Quinta dos Malvedos, May 2017

A European honey buzzard was returned to the wild at Malvedos by Peter Symington, our retired winemaker in May 2017. He released the bird from one of the property's highest vineyards at 350 metres (1,148 feet).

This particular honey buzzard was taken to the University's Veterinary Hospital in August 2016 after it had been found by members of the public, injured near Miranda do Douro. The bird had been illegally shot, sustaining two fractures in one of its wings. It was operated on successfully at the veterinary hospital and from October 2016 it began its recovery programme which consisted of several months of flying exercises in the rescue centre's dedicated circular flight tunnel.

Malvedos is home to a remarkable variety of bird species, which include golden orioles, bee-eaters, turtle doves, Iberian magpies and larger birds such as black kites, which frequently nest in the quinta's wooded areas. Just moments after the release of the honey buzzard, João Tomás, the UTAD vet who supervised the release, identified a Bonelli's eagle gliding effortlessly on the thermals above the vineyards.

Peregrine Falcon - Quinta dos Canais, June 2016

This young falcon was first marked by the West Cornwall Ringing Group in the UK in November 2015 and was injured by illegal gunfire during its first migratory flight from the British Isles to southern Europe in December 2015. It was found near the coast in the north of Portugal and was treated for multiple fractures in one of its wings at the Veterinary Hospital, where it made a full recovery over a period of seven months.

Conditions for the release at Quinta dos Canais were perfect, with high temperatures (30°C) that generated thermals to help the bird rapidly gain altitude. The falcon had not been fed intentionally on the morning of the release in order to sharpen its hunting instincts and thus increase its chances of survival. It was observed over the skies of Canais for several hours after the release and the vineyard caretaker, Sr. Orlando, reported later that he had continued to spot the bird flying over the property on many occasions. ¹⁸⁸²

Dr. João Tomás (left) of the CRAS at Vila Real prepares a peregrine falcon for release by Miguel Potes of Symington — right, high above the Quinta dos Canais vineyard, June 2016.



NEW RELEASES



GRAHAM'S BLEND N°5

This new white port from Graham's, launched in 2019, was created primarily to appeal to new consumers — particularly in bars and restaurants — who previously might not have considered port in their drinking options.

First, Charles came up with a new take for the wine itself. Whereas most white ports are made up of a fair number of white grape varieties, Blend N°5 consists of just two: the crisp, fresh Malvasia Fina and the aromatic Moscatel Galego. The grapes are hand-picked and cold-fermented in small batches and the port is bottled early to preserve maximum freshness and should be enjoyed while still young and ideally refrigerated after opening. The final blend is medium dry, intentionally made to mix well with tonic water whilst also being an excellent straight serve.

Our sales and marketing teams asked our designer, Alexandra Ribeiro to create a contemporary, sophisticated, fresh and appetising image that would arouse consumers' curiosity, breaking with convention whilst still conveying Graham's stylish and elegant language. For instance, to ensure the right balance was achieved, some of the brand's traditional codes were maintained, such as the use of the "bin-label" (bell-shaped label) the Graham's signature and the typography.

The colour palette conveys the aromas of the wine concept and the freshness of the mix. As for the sleeve illustration, António Soares, a Portuguese illustrator, was invited to create organic elements, with his own artistic interpretation. The illustration includes some black-line elements interlaced with those in colour, that matches Graham's visual language.

Graham's Blend N°5 has been a hit in the UK and Portugal, where it was first rolled out. Other markets have been eager to follow and it is now available in a growing number of countries.

Design Award: Graham's Blend N°5 won "Best Design and Packaging in Wine" award at The Drinks Business Awards 2019 (announced at the London Wine Fair, May 2019)

The competition judging panel commented: "Our judges fell in love with this design, which temptingly illustrates the citrus flavours inside the bottle with beautiful, intricate drawings. By using cues from the gin world, our judges felt the bottle has the power to change the image of white port and attract a new generation of drinkers to the category."

Art Direction & Design: Alexandra Sousa Ribeiro
Illustration: António Soares
Suppliers: Sleever International / Vox Artes Gráficas
Year: 2018/2019

**'For generations mankind has
 searched for something as
 refreshingly satisfying as a G&T.
 Now, thanks to a new release
 from Graham's, the quest might
 just be over.'**

Henry Jeffreys, Master of Malt





PORT & TONIC SERVE:

Place a few ice cubes in a glass,
Fill with one part of Graham's No. 5
White Port to two parts of tonic water,
Garnish with a slice of lemon or lime
and a sprig or two of mint.

**There is no more refreshing aperitif
than this!**

NEW SINGLE HARVEST RANGE

Graham's Single Harvest Tawny Ports are limited release wines selected from outstanding individual harvest years. These wines from Graham's 'A' grade vineyards, are set aside for long-term ageing in seasoned oak casks over several decades.

Charles Symington, head winemaker and master blender, continuously tastes the wines as they mature and identifies when a Single Harvest is ready for bottling. To help him in this task, he relies on the skills of the cellar master, coopers and tasters, all of whom play a vital role in accompanying the ageing process of these venerable wines.

The Cellar Master's Trilogy pays tribute to the skills, experience and craftsmanship honed by a small group of people who have, through several generations, perfected these wines.

*The
Cellar Master's
Trilogy*

Concept and launch campaign: Charlotte and Vicky Symington

Art Direction & Design: Alexandra Sousa Ribeiro

Lettering: Xesta Studio

Suppliers: Aéme / Signet / Vox Artes Gráficas

Year: 2018/2019



The Apprentice

1994 – The Apprentice

Charles, like his father Peter before him, combines a profound knowledge of Graham's Douro vineyards with the mastery of tasting — both essential requisites for crafting Graham's exceptional wood-aged ports. The 1994 harvest produced outstanding wines, some of the finest of which Peter selected for extended wood-ageing. Charles joined his father in the family company a few months after the vintage, in early 1995. He was apprenticed, from that time, under Peter in the tasting room to learn the demanding crafts of winemaking and blending, the 1994 wines were some of the first that he helped his father select for ageing in cask.



97/100

"This is very layered and beautiful with fantastic depth and caressing tannins that remind me of a 40-year-old Vintage Port more than a vintage tawny. Full-bodied, very sweet and gloriously rich at the end. Just a hint of tannin, too. Love the finish!"

James Suckling

The Artisan

1963 – The Artisan

1963 is a standout year for port, and since it was made over half a century ago, the wine continues to reveal exceptional quality. Graham's selected some of its finest wines from this legendary harvest for long-term ageing in seasoned oak wood, and over five decades the maturing casks have been watched over by successive Graham's cellar masters, coopers and tasters. The complementary crafts of these artisans have shaped the complexity, balance and supreme quality of this port.



98/100

"This wine comes from a legendary year for Vintage Port, so it is fascinating to see how a wine from that year that was only bottled in 2018 has fared. The answer is amazingly. It is luscious and smooth, with fabulous old wood flavours blending with the ripe caramel and acidity. This in itself will be a wine of legend."

Roger Voss, Wine Enthusiast

98/100

"This is glorious. Superb depth and finesse with balance and density that are so fitting for the greatness of the legendary 1963 vintage. Full-bodied, very sweet yet focused and showing just a hint of tannins. Very long and sweet on the finish. Love the complexity and subtlety of caramel, butterscotch and hints of dried fruits. Fantastic."

James Suckling

The Master

1940 – The Master

As the first grapes of the 1940 vintage were being picked in the peaceful Douro Valley in late September, the Battle of Britain raged in the skies over Southeast England and London was bombed daily during the Blitz. An unsettled spring in the Douro had caused a thinning of the crop, which was fortunate given that the summer was exceptionally dry, and the reduced number of grape bunches placed fewer demands on the low water reserves in the soil. Charles Symington, Graham's Port's master blender, selected two of the few remaining casks of 1940 tawny port for this once in a lifetime release.



96/100

"How often does a vintage from World War II get released into the marketplace? Not often. That's the beauty of Port, arguably the wine world's greatest repository of old vintages. Vintage-dated tawnies, called *colheita*, are rare. The Port house must decide in the first eight years if the stock is being set aside for an individual bottling versus a blend. Graham has been doing this since the 1930s. Their Single Harvest bottling debuted in 2010 with the 1961 vintage. The newest release is even older. According to the winery's record, the 1940 harvest was small in size, the grapes were foot-trodden, and the wine was made without electricity in the winery in the Douro. How's that for history?"

James Molesworth, *Wine Spectator*



WARRE'S 1960 VINTAGE PORT – 350TH ANNIVERSARY EDITION

350 bottles to mark 350 years of history

Warre's Port, founded in 1670, celebrates its 350th anniversary in 2020. To mark this historic occasion, we decided to release 350 bottles of 1960 Vintage Port, which are the last ever bottles from this Vintage that will be made available for public sale by Warre's.

Sourced from the renowned Quinta do Retiro, the 1960 Warre's is amongst the finest examples of the classic 20th century declarations. At its peak after 60 years cellared in impeccable conditions in our family's private cellars, the 1960 Vintage Port was chosen to celebrate Warre's remarkable history and its status as the oldest registered private company in Portugal still in operation today.

Family-owned throughout its long history, Warre's was the first British port company established in Portugal and is thought to be the oldest surviving British-owned company in mainland Europe. Warre's is synonymous with the history of the British in Porto – during the Peninsular War most foreign port shippers left Portugal, but Porto-born William Warre (a member of the port-shipping family) joined the Duke of Wellington's army and fought to liberate Portugal from the French Napoleonic forces and was highly decorated for his bravery.

In 1905, Andrew James Symington and his Anglo-Portuguese wife, whose ancestors had shipped port since 1652, became partners in Warre's. In the early 1960s, not long after this Vintage Port saw the light of day, the Warre family sold their shares to our family, and we have remained this famous house's sole owners since that time.

Concept and launch: Charlotte Symington
and Patrícia Vale Lourenço

Special commemorative label and gifting box:
VOLTA STUDIO - Brand and Design





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RECOGNITION

AWARDS AND REVIEWS



DOW'S AGED TAWNY COLLECTION

Gold Medal & Best Repackaging Trophy
Harpers Wine & Spirit Design Awards,
January 2019

The competition judging panel commented: "Taking a venerable range and teasing the design into the modern era can be a challenging task, but all agreed this range had hit the nail on the head, with a seductive, subtle, yet highly accomplished upgrade to the design, with the lettering, texture of paper label and overall styling winning praise from all."



**WARRE'S BOTTLE-MATURED
LATE BOTTLED VINTAGE 2007**

Gold Medal

Decanter World Wine Awards 2019

"Wonderful expression of its type, with floral fruit, camphor and mint over eucalyptus-kissed sweet black cherries, blueberry and cassis, plus notes of tar, spice and bitter-sweet tannins."



DOW'S 2016 VINTAGE PORT

Nº1 Fortified Wine - Top 10 Portuguese Wines

Essência do Vinho, Porto,

February 2019



**DOW'S 40-YEAR-OLD
TAWNY**

Wine Design Gold Medal
Drinks International Wine
Design Challenge, March
2019



Quinta de Roriz, the home of Chryseia.

CHRYSEIA 2016 DOURO WINE

Best of Year - Top 30 Portuguese Wines

- "Wines of the first order"

Melhores do Ano - Grandes Escolhas,
March 2019

"The Bordeaux-inspired winemaking, the viticulture (amongst the most advanced practiced in Portugal or in France) and the Douro grapes form a trident of enormous success, and in terms of sales too — it's always sold out. It's a great Douro red with succulent and polished fruit, finer in each successive vintage and this 2016 is close to perfection."



**GRAHAM'S 2016 THE STONE
TERRACES VINTAGE PORT**

Best of Year . Excellence Award

Prémio de Excelência - "Os Melhores do
Ano", Revista de Vinhos, February 2019



**GRAHAM'S 2017 THE STONE
TERRACES VINTAGE PORT**
100 points - Wine & Spirits Magazine
Wine & Spirits magazine, October 2019



GRAHAM'S PORT

TOP 100 Wineries of the Year 2019
Wine & Spirits magazine, Winter 2019

This accolade from Wine & Spirits stems from the consistently high scores awarded to Graham's wines by this prestigious US publication during 2019. Regarding one of these, the editor Joshua Greene wrote: "With the most recent [The Stone Terraces], his 2017, he [Charles Symington], created one of the most compelling Graham's Vintage Ports in the history of the brand, a wine that will live alongside his uncle James' 1970 Graham's, the first vintage made by the Symington family and still among the best. The 2017 Stone Terraces shares the classical certainty of that 1970, benefiting, perhaps, from the Symington family's investments in more precise viticulture in the face of a changing 21st century climate."



QUINTA DO BOMFIM
ONE OF THE WORLD'S TOP 50
VINEYARD EXPERIENCES

The Top 50 list is based on the votes cast by The World's Best Vineyards Academy, made up of nearly 500 leading wine aficionados, sommeliers and luxury travel correspondents from across the globe. In the 2019 edition, the international voting panel assessed 1500 wineries from 17 countries. Quinta do Bomfim, our award-winning Visitor Centre in the heart of the Douro Valley was one of just two vineyards from Portugal included in the prestigious TOP 50 ranking (both of them from the Douro region).







QUINTA DO ATAÍDE OLIVE OIL
Overall Prestige Prize • Portuguese
National Olive Oil Competition 2019
(Concurso Nacional de Azeites de
Portugal 2019)

Besides a gold medal in its category (intense and fruity), the Quinta do Ataíde Olive Oil took the show's "Prestige Prize" for the highest scoring olive oil of the entire competition.

RAVE REVIEWS

"The Symingtons, [...] make some wizard table wines, including this herby, grapey, citrus-twist white."

Jane Macquitty

The Times (March 2020)

Wine of the week: "... pinpoint technical balance yet without sacrifice of personality". "It tastes absolutely superb." "Excellent value." "Bursting with character"

Richard Hemming

jancisrobinson.com (March 2020)

"The Douro Valley is one of Europe's most spectacular wine regions [...]. The Symington family [...] table wines are well worth seeking out. This Malvasia-dominant blend is a perfect spring aperitif"

Will Lyons

The Sunday Times (April 2020)





**SYMINGTON FAMILY ESTATES
Top 10 - World's Most Admired
Wine Brands - 2020**

Symington Family Estates was placed in the TOP 10 of The World's Most Admired Wine Brands, 2020. In the respected annual Drinks International awards, voted by an international jury of wine experts, Symington was placed in 7th position – one of just 4 European producers in the top 10 – and one of only two Portuguese wine producers in the Top 50 (Esporão was placed in 13th). The voting Academy – consisting of over 200 wine journalists, Masters of Wine, wine educators, retail buyers, and wine importers – also placed legendary producers such as Torres, Penfolds, Antinori, Vega Sicilia, Catena Zapata and Cloudy Bay in the Top 10.



Quinta dos Canais, Cockburn's flagship vineyard.



SYMINGTON FAMILY ESTATES

Producer of the Year

Fortified Wines

Vinhos . Grandes Escolhas magazine,
March 2019



'This great family company is no stranger to awards and recognition, on the national and international stages, be it at a company level or through the professional commitment of its members, and of course through the excellence of its wines.'

1882
FOR THE NEXT GENERATION
Edition 1 • 2020
NEW BEGINNINGS

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(left), 47 (lower), 61 (top), 62 (right), 63 (top), 66/67, 68,
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Cover photograph

The Douro River, looking east from Quinta da Senhora
da Ribeira. Visible are Quinta do Vale Coelho (centre
left), and just beyond it, Quinta da Telhada.

Back cover photograph

Schist, one of the most important defining elements of
the Douro Valley's terroir, here at Quinta dos Malvedos.

October 2020

© Symington Family Estates

**In early 2021 we are planting 700 chestnut trees
on 7 hectares (17.3 acres) of land at our Quinta
da Fonte Souto in the Alentejo. This initiative will
offset the environmental impact of this magazine,
both in terms of the paper and carbon emissions
– and, in fact, along with other reforestation
initiatives, will act as a positive mitigation against
our overall carbon footprint as a company.**



Certified



Corporation

This company meets the
highest standards of social
and environmental impact



The mark of
responsible forestry



The mark of
responsible forestry



