

ESTD 1836

HOUGHTON

EXPLORE

Our home, our heritage, our wine.



BACKGROUND INFORMATION

Jack Mann the wine is named in honour of the late, great Jack Mann, who was the Houghton Winemaker from 1922 to 1973. Not only did Jack have a huge influence on the development of the Western Australian wine industry but his commitment to quality and integrity still has an influence on winemakers today.

The fruit for this wine was hand harvested and hand sorted before de-stemming into small open top fermenters. The individual ferments were conducted with indigenous yeast which contributes to the complexity and texture of the wine. Following routine hand plunging, the ferments were pressed off at dryness and transferred to oak for malolactic fermentation. Following maturation in French oak barriques the components were assessed and blended prior to filtration and bottling.

VINEYARD

Jack Mann Cabernet Sauvignon is a single vineyard wine from the Justin Vineyard in the Frankland River region of Western Australia. This region is characterized by cool winters, warm summer days and cool summer nights. The soils at Frankland River are degraded granite gravels that are some of the oldest in the world. The Cabernet grapes for this wine are hand harvested from a small patch of 46-year-old vines. The particular clone of Cabernet Sauvignon is an original Houghton clone selected by Jack Mann.

2022 VINTAGE

The southwest of Western Australia experienced average to above average winter rainfall in the Winter of 2021. The high rainfall totals continued in to Spring with WA as a whole experiencing spring rainfall that was 35% above the 1961-1990 average and the wettest Spring since 2014. The seasonal change from Spring to Summer was quite sudden and distinct. The spring rainfall dried up, and the Summer heat arrived with a flurry in December. The Summer of 2021-22 was the eighth hottest WA Summer on record with successive heatwaves starting over the Christmas period and extending through January and February. As a result of the above weather patterns the growing season started out with good soil moisture, however this quickly dried up as the Summer wore on. The hot conditions meant the vineyard managers had to be mindful of keeping the water up to the vines and picking decisions were critical to ensuring grapes were picked at optimal ripeness with sufficient acidity.

TASTING NOTES

The 2022 Houghton Jack Mann is a single vineyard wine from the Justin Vineyard in the Frankland River sub-region of the Great Southern. It has a dark purple colour with a bright scarlet hue. The bouquet is dense and concentrated bouquet of cassis, dark forest fruits, dried plum, coffee grinds, black olive tapenade and milk chocolate characters with a subtle overlay of cigar box and thyme. High quality French oak completes the picture. This is a full flavoured, rich, and sumptuously layered wine with intensity, power and presence. The dense, firm, fine grained tannin is beautifully integrated with the fruit and oak providing a seamless palate. A wine of exceptional concentration and length. Outstanding intensity, structure and balance will ensure a long cellaring life. A wonderful concentrated expression of Cabernet.

WINEMAKER
Courtney Treacher

ALCOHOL
13.78%

VARIETALS
Cabernet Sauvignon

VINTAGE
2022

PH
3.39

FOOD SUGGESTION
Char grilled beef and
hard cheeses

GROWING AREA
Frankland River

ACIDITY
6.5 g/litre