



ENJOY HOUGHTON WINES RESPONSIBLY

Background Information

Houghton was founded in 1836 by a syndicate of three British Army Officers and named after the most senior of the three — Lieutenant Colonel Richmond Houghton. Today, Houghton is one of Australia's finest, oldest and most awarded wineries. The *Houghton Reserve* range, a fine selection from our premium reserve wines, epitomises Western Australia's signature varieties.

2018 Vintage

The 2018 vintage in WA was near perfect. A return to average rainfall levels and a bright sunny Spring period in the preceding year has resulted in a high quality average yielding crop. The mild summer conditions prevailed throughout the harvest period of the Cabernet Sauvignon enabling steady flavour accumulation and ripeness.

Winemaker's Notes

Fermented in static fermenters on skins for a period of eight to twelve days, the ferment's were then gently pressed off skins at completion of primary fermentation and allowed to complete malolactic fermentation. Following 12 months of partial oak maturation, the wine received a gentle fining to retain the generous fruit flavours and balanced structure.

Tasting Notes

Bright magenta with scarlet hues. The bouquet displays lifted blackcurrant and raspberry fruits with chocolate, vanilla and bay leaf notes.

Medium bodied, upfront flavours of cassis, black olive and blackberry are combined with mocha and forest floor notes adding complexity. A well-defined palate with supple and soft tannins, complimented by careful use of quality French oak that leads to a lovely, savoury finish.

A wine to be enjoyed upon release, with the potential to cellar for up to 5 years.

Vintage

2018

Growing Areas

Frankland River, Western Australia

Grape Variety

Cabernet Sauvignon

Winemaker

Ross Pamment

Food Suggestion

Slow cooked beef brisket with steamed seasonal vegetables.

Alcohol

14.2%

pH

3.53

Acidity

5.9 g/litre