

ESTD 1836



HOUGHTON

EXPLORE

Our home, our heritage, our wine.



BACKGROUND INFORMATION

Introducing Evolution 37 Old Vine Chenin Blanc, crafted from an exceptional parcel from the premium growing region of Margaret River. Houghton has a rich history of crafting Chenin Blanc, dating all the way back to 1937 with the creation of our famous White Classic. We honour this historic link with the release of this exquisite, crisp and aromatic beautifully layered and textural wine.

VINTAGE

The Margaret River region experienced near average rainfall in the Winter of 2022. This was followed by a wet Spring in the southwest

which received 20% above the average rainfall figures. The wet Spring combined with below average temperatures to mean that the vines experienced a good period of dormancy and the growing season commenced with adequate ground water reserves. As we moved into Summer the conditions changed quickly to warm and dry. It was one of the driest Summers on record combined with above average temperatures, however unusually no days above 40°C were recorded. The Chenin Blanc on the Aravina property was low yielding and produced grapes of excellent intensity with a lovely acid balance.

WINEMAKER

Courtney Treacher

ALCOHOL

13.8%

VARIETALS

Chenin Blanc

VINTAGE

2023

PH

3.22

GROWING AREA

Margaret River

ACIDITY

6.9 g/litre

TASTING NOTES

Colour: Pale straw with a youthful hue

Bouquet: Intense and complex aromatics of apple, lemon curd, quince and pear with floral hints of chamomile, honeysuckle and jasmine. Oaked maturation has provided lifted hazelnut, marzipan, nutmeg and ginger spice

Palate: The palate shows laser focus layers of texture from oak fermentation and maturation combined with regular battonage. The palate shows varietal typicity with pear, lime brulee and quince notes elevated by nutmeg and ginger spice.

FOOD SUGGESTION

The vibrancy and lingering acid line of this wine will pair beautifully with seafood. Pair with whiting, ceviche or a crab and angel hair pasta.