

ESTD  1836

HOUGHTON

EXPLORE

Our home, our heritage, our wine.



BACKGROUND INFORMATION

Houghton was founded in 1836 by a syndicate of British Army Officers and named after the most senior of the three – Lieutenant Colonel Richmond Houghton. Houghton has built an enviable reputation shaping the Western Australian winemaking landscape.

The Houghton Premium Release range is carefully crafted to showcase the purity of Frankland River Cabernet Sauvignon.

2021 VINTAGE

The winter of 2020 was reported as being one of the driest and hottest on record across the South West of Western Australia. This was followed by a warmer than average spring with close to average rainfall figures. Both temperatures and rainfall were above average for the Summer of 2020-21. Rainfall was above average for the west coast of Western Australia due to several well formed tropical lows producing widespread moderate to heavy rainfall along their passage.

The Chardonnay harvest in Margaret River was at slightly lower baume than is typical which meant that the resultant wines are full flavoured and vibrant with a linear acid line drawing through the palate.

WINEMAKER'S NOTES

The Chardonnay grapes are harvested at night to maintain bright acidity and fruit freshness. The fruit is then pressed, cold settled and raked while maintaining a level of turbidity to provide texture and complexity in the wine. A portion of the juice is transferred to oak barrels for fermentation, however the majority is tank fermented with temperatures allowed to fluctuate between 16 and 22°C. The wine is matured in tank using French oak and lees stirring to impart toasty oak flavours and a creamy texture.

TASTING NOTES:

The bouquet has Intense aromatics, lifted peach and white nectarine stone fruits combine with roasted cashew nuts, nougat and brioche. Subtle toasty oak and oatmeal nuances derived from extended lees maturation.

Medium bodied and finely structured. The 2021 Margaret River Chardonnay has a generous stone fruit and citrus palate. Flavours of nectarine and peach with hints of grapefruit are supported by nuances of vanilla, spice and toast. The palate is fresh, well textured, balanced and finishes with a lovely line and length.

WINEMAKER
Courtney Treacher

VINTAGE
2021

GROWING AREA
Margaret River

ALCOHOL
12.7%

PH
3.33

ACIDITY
5.9 g/litre

VARIETALS
Chardonnay

FOOD SUGGESTIONS
Grilled Chicken or
Pasta Dishes