



# Houghton Stripe Cabernet Shiraz Merlot 2008



## Background Information

Since 1859 the historic Houghton Winery in Western Australia has been famous for its distinctive wines. Today, Houghton continues the tradition by consistently producing award-winning wines of exceptional quality and character. Houghton sources the finest fruit from vineyards in all of the premium viticultural areas across Western Australia, to craft exceptional wines that truly reflect their regional origins.

## 2008 Vintage

Refreshing rain in the spring replenished the soils and enabled the vines to produce healthy canopies. The 2008 vintage began early due to warm summer conditions which culminated on Boxing Day when temperatures reached the mid 40's. Warm daytime temperatures were moderated by cooler evenings that enabled the grapes to ripen gradually, achieving vibrant fruit flavour.

## Winemaker's Notes

The fruit was harvested between 12 and 13 Baume and crushed and fermented as separate parcels. Fermentation on skins in static fermenters lasted 7-9 days. Following fermentation, the wine was gently pressed off skins and then matured in French oak for 12 months before being blended and bottled.

## Tasting Notes

The colour is a brilliant dark cherry red with a scarlet hue. The nose displays concentrated aromas of berry fruits enhanced by dark chocolate, nutmeg and touches of charry oak. Dense and rich, the juicy palate displays raspberry and prune fruit, with notes of chocolate and liquorice. Clove and nutmeg spice and fine tannins give the wine structure and length.

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### Vintage

2008

### Food Suggestion:

Enjoy with a slow cooked shoulder of lamb or a selection of hard cheeses.

### Alcohol

14.0%

### Growing Areas

Western Australia

### pH

3.6

### Grape Variety

42% Cabernet Sauvignon  
38% Shiraz  
20% Merlot

### Acidity

6.0 g/litre

### Winemaker

Ross Pamment