



Houghton Stripe Shiraz 2007



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.

2007 Vintage

2007 was regarded as one of the better red wine vintages in Western Australia. Moderate rainfall in the spring meant the vines were in excellent health in the lead up to the harvest. The weather stayed warm and dry throughout the ripening of the grapes and during the harvest period. The resulting Cabernet fruit were of excellent condition and flavour.

Winemaker's Notes

The fruit was harvested between 12.5 and 13.5 Baume. Fermentation on skins in static fermenters lasted between 7 and 9 days. Following fermentation, the wine was gently pressed off skins and then matured in both French and American oak for 12 months before being bottled.

Tasting Notes

The colour is a brilliant dark red with a scarlet hue. Intense fresh fruit characters of raspberry, blueberries and black cherry are beautifully complemented by lifted black pepper, clove spice and subtle hints of cinnamon. The palate is rich and full flavoured with mouth filling flavours of Christmas cake, and rum & raisin. Peppery spices dominate, with savoury and chalky tannins providing good length and structure.

Vintage 2007	Food Suggestion: Enjoy with rare roast beef or your favourite hard cheese.	Alcohol 14.0%
Growing Areas Western Australia		pH 3.47
Grape Variety Cabernet Sauvignon		Acidity 6.16 g/litre
Winemaker Rob Bowen		