



Gladstones

CABERNET SAUVIGNON 2007

A wine that honours renowned viticulturalist Dr John Gladstones, Houghton Gladstone's Cabernet Sauvignon is an exceptional wine with hallmark structure and flavour.

Vineyard:

The Cabernet Sauvignon grapes for this wine are grown in the Batley vineyard in the Wilyabrup area of Margaret River. The red granite gravel loam soils, cool climate and forty-year-old vines contribute to producing wines with richness, structure and intensity.

Vintage:

2007 was regarded as one of the superior red wine vintages in Western Australia. Moderate rainfall in the Margaret River region during spring of 2006 meant the vines were in excellent health in the lead up to harvest. The warm and dry weather of summer extended throughout the ripening and harvest period resulting in fruit of excellent condition and flavour.

Winemaking:

The Cabernet Sauvignon grapes for this wine were hand harvested and fermented in small open fermenters. Ferments were hand plunged and then pressed directly to ½ new Bordeaux coopered French oak and ½ one year old Bordeaux coopered French oak. The wine was minimally handled throughout its life in oak and was assembled from its fermentation batches 16 months after vintage 2007.

Description:

An intense deep purple red, with vibrant scarlet hues, the wine gives high intensity and attractive aromatics of berry fruits, cassis and cigar box. Underlying aromas of star anise and charry oak spice provide a wonderful complexity. The dense and structural palate is balanced by fine, firm tannins.



The Portavin Trophy for the Best Wine of Show, Margaret River Show 2008, Class 7

O-I Trophy for the Best Cabernet, Margaret River Show 2008, Class 7



GOLD - Margaret River Show - Class 7