



# Houghton Margaret River Cabernet Sauvignon 2009



## Background Information

Houghton has been proudly producing Western Australian Wines for nearly 175 years. It is our exacting attention to flavour profile and overall balance in our wines that sets Houghton apart. Houghton is proud to present this range of classic varietals which integrate classic Houghton structure with the finesse and elegance of Margaret River.

## 2009 Vintage

Spring conditions in Western Australia were better than in previous years and good soil moisture promoted early growth. It was mild and warm during summer which resulted in healthy vines with ample foliage. The dry growing season reduced yields and produced small, intensely flavoured berries in excellent fruit condition, with vibrant flavours and crisp natural acidity.

## Winemaker's Notes

The Cabernet Sauvignon fruit was harvested in excellent condition in mid-April, with baumé measures of 13-13.5, ripe tannins and ripe fruit flavours. The fruit was de-stemmed to a stainless steel fermenter and inoculated for fermentation. The ferment was restricted to a maximum of 28°C to aid in the retention of the fresh and vibrant varietal characters. Fermenters were pressed out at ~ 1 Baume and allowed to ferment to dryness before racking to oak for MLF. The wine was blended and lightly fined before bottling. Margaret River is renowned for its Cabernet Sauvignon.

## Tasting Notes

The colour is dark red with a cherry red hue. The bouquet has a moderate to high intensity with aromas of blackberry fruit, black olive, cassis and fresh red berries. In addition bay leaf nuances combine with chocolate and cedary oak undertones to add extra complexity. The medium-bodied palate is fresh and vibrant, displaying chocolate, plum, cherry and red berry fruits with fine grained tannins and cedary flavours.

**Vintage**  
2009

**Growing Areas**  
Margaret River

**Grape Variety**  
Cabernet Sauvignon

**Winemaker**  
Ross Pamment

**Food Suggestion:**  
Enjoy with roast beef served with new baby potatoes and freshly steamed vegetables.

**Alcohol**  
13.5%

**pH**  
3.5

**Acidity**  
6.0 g/litre