



Houghton Chardonnay Verdelho 2010



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. Named after the 100 year old trademark and sourced from a variety of Western Australia vineyards, the Houghton Stripe range epitomises the flavoursome, vibrant style of Houghton. The addition of Verdelho to the chardonnay gives breadth and spice to this mouth-filling wine.

2010 Vintage

Heavy winter rainfall in the south of Western Australia ensured an ideal supply to vines to provide excellent development of strong and healthy canopies. Warm temperatures during the ripening and harvest period were suited to the production of ripe berries with excellent flavour and intensity.

Winemaker's Notes

Chardonnay and Verdelho grapes were machine harvested at optimum flavour ripeness from premium vineyards across Western Australia. The grapes were crushed, chilled and gently pressed to retain the bright fruit flavours. The juices were fermented separately at cool temperatures to enhance the varietal characteristics. The wines were then blended and received minimal handling and fining prior to packaging.

Tasting Notes

Brilliant, vibrant and bright in appearance the wine is light straw in colour. Fresh aromas of pineapple and passionfruit are complemented by white peach and stone fruits. Fresh and flavoursome with generous flavours of peach, melon and pineapple, the palate is full, round and soft with a lingering aftertaste.

Vintage
2010

Growing Areas
Western Australia

Grape Variety
Chardonnay
Verdelho

Winemaker
Ross Pamment

Food Suggestion:
Enjoy with creamy pasta
carbonara or your
favourite poultry dish.

Alcohol
13.0%

pH
3.3

Tartrate Acidity
6.3 g/litre