



# Houghton Stripe Chardonnay 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. 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.

## 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.

## Winemaking

Ripe grapes measuring Chardonnay between 12 and 13° Baume were machine harvested and then crushed and gently pressed. A small percentage of the wine was oak fermented while the balance was fermented in stainless steel tank to retain the bold fruit flavours and freshness. Following fermentation the wine spent 3-4 months on yeast lees to give palate weight and complexity, before blending and bottling.

## Tasting Notes

The wine shows aromas with moderate intensity with nuances of lemon citrus, melon and white peach, with notes of cinnamon and coconut. The palate is flavoursome and mouth filling with peach, melon and lemon zest and hints of candied orange, nutmeg and butterscotch.

A fine and tightly structured wine with vibrant fruit flavours and soft nuances.

**Vintage**  
2009

**Growing Areas**  
Western Australia

**Grape Variety**  
Chardonnay

**Winemaker**  
Ross Pamment

**Food Suggestion:**  
Enjoy with roast chicken or  
grilled fish.

**Alcohol**  
13.5%

**pH**  
3.24

**Acidity**  
6.4 g/litre