



Houghton Margaret River Chardonnay 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. Houghton is proud to present this range of classic varietals which integrate classic Houghton structure with the finesse and elegance of Margaret River.

2010 Vintage

The south west of Western Australia experienced near average winter rainfall, with widespread rainfall in June followed by a near average July and a dry August. Average rainfall for spring combined with warmer than normal conditions resulted in fruit development being slightly ahead of normal. Warm summer conditions were interspersed with short bursts of heat which resulted in the accumulation of intense flavour.

Winemaking Notes

For this hallmark regional Chardonnay, grapes were sourced from premium vineyards in the Margaret River region. The grapes are gently processed to retain the fresh fruit flavours. The juice is then cold settled and underwent a cool fermentation to enhance varietal character. A period of oak maturation and lees contact following fermentation builds mouth feel, richness and texture. The wine is then blended and stabilised, receiving minimal fining and filtration. This wine may be enjoyed while fresh and youthful or may gain complexity if carefully cellared for 2-4 years

Tasting Notes

Brilliant, mid straw with a youthful green tinge, the primary aromas of white peach, guava and lemon citrus combine with walnut and a light vanillin spice derived from French Oak and yeast lees maturation. A mouthful of wonderful flavours of citrus, pear and melon complimented by hints of vanilla and nutmeg, the palate is fine and structured with light acidity and persistence of flavour.

Vintage
2010

Alcohol
13.0%

Growing Areas
Margaret River

pH
3.25

Grape Variety
Chardonnay

Acidity
6.2 g/litre

Winemaker
Ross Pamment

