



# Houghton Margaret River Sauvignon Blanc 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

For this hallmark regional Sauvignon Blanc, grapes were sourced from premium vineyards in the Margaret River region. The best parcels of fruit were harvested between 12 and 13 Baume. Following gentle pressing, the juice was cold settled and racked to a fermenter with a moderate turbidity to help build palate texture and weight. Following fermentation, the wine batches remained on lees in tank to build further complexity. After three months the components were blended to produce the Houghton Margaret River Sauvignon Blanc.

## Tasting Notes

Clear and bright, the wine is intensely aromatic with aromas of lantana, gooseberry and blackcurrant combined with hints of citrus and pineapple. The palate is refreshing and full flavoured with zesty lemon citrus, tropical passionfruit and pineapple. The palate is long with mouth-watering juicy acidity and a crisp and lingering finish.

**Vintage**  
2009

**Growing Areas**  
Margaret River

**Grape Variety**  
Sauvignon Blanc

**Winemaker**  
Ross Pamment

**Food Suggestion:**  
Enjoy with lemon chicken or your favourite fish dish. Alternatively, simply enjoy as an aperitif.

**Alcohol**  
13.0%

**pH**  
3.3

**Acidity**  
6.7 g/litre