



Houghton

Sauvignon Blanc Semillon 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 fresh and zesty style is due to the large component of Semillon in this blend (nearly 50%).

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

Grapes were harvested at optimum ripeness from premium vineyards across Western Australia. Gentle processing ensured the grapes retained all of the vibrant and fresh fruit flavours. Cool fermentation was used so that varietal characteristics were enhanced. A short period of lees contact after fermentation contributed to mouthfeel and texture.

Tasting Notes

Brilliant, vibrant and bright in appearance the wine displays exceptional clarity. On the nose, intense gooseberry and tropical fruit characters are balanced by herbaceous Sauvignon Blanc undertones of freshly cut hay and pea pods.

Fresh and lively tropical fruit flavours of passionfruit, guava and lychee create a mouth watering wine. The palate is fine and long, balanced with a zesty lemon finish.

Vintage

2010

Growing Areas

Western Australia

Grape Variety

Sauvignon Blanc
Semillon

Winemaker

Ross Pamment

Food Suggestion:

Enjoy with baked lemon chicken with ricotta and spring vegetable puree or your favourite barbequed seafood.

Alcohol

13.0%

pH

3.3

Acidity

6.5 g/litre