



Houghton White Classic 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.

Houghton White Classic can be enjoyed as a young, fresh and fruity wine but careful cellaring of 5-7 years will be rewarded with toasty, marmalade complexity.

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

Fruit parcels for this iconic wine were selected from across Western Australia's premium growing regions. The fruit was harvested at optimum fruit flavour and acid balance. In the winery, gentle processing of the fruit and cool fermentation ensured vibrancy and fruit freshness were maintained. At the completion of fermentation, the wine was clarified, stabilised and blended. Early bottling ensured that the hallmark bright fruit flavours of this wine were retained.

Tasting Notes

Pale straw in colour with a youthful green tinge, this wine exhibits brilliant clarity. The nose displays intense and lifted aromatics of fresh lemon citrus, pineapple, fuzzy peach and banana with underlying lemon myrtle and candle wax notes.

The palate is light and refreshing with tropical fruit flavours of grapefruit, passionfruit, lime and rockmelon complemented by peach and green apple.

VINTAGE
2010

Growing Area
Western Australia

GRAPE VARIETIES
Chenin Blanc
Chardonnay
Verdelho
Riesling
Semillon
Muscadelle

WINEMAKER
Ross Pamment

FOOD SUGGESTION
Roast chicken with a green olive and prune stuffing or simply enjoy as an aperitif.

ALCOHOL
13.0%

pH
3.3

TARTRATE ACIDITY
6.5 g/litre