

HOUGHTON WISDOM PEMBERTON CHARDONNAY 2009



"When the wine reaches the state of sublime, there's no other... on earth that can match it."



BACKGROUND

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 sources the finest fruit from vineyards in all of the premium viticultural areas across Western Australia, to craft exceptional wines that truly reflect their regional origins.

2009 VINTAGE

The ripening and harvest conditions in the Pemberton region were ideally suited to the production of intensely flavoured Chardonnay.

Heavy rainfall during winter and early spring enabled the vines to develop strong and healthy canopies. The summer remained relatively cool, resulting in the gradual ripening of fruit which enabled full flavour development while retaining fine mineral acidity.

WINEMAKER'S NOTES

The fruit was hand-picked and the whole bunches were taken to the winery and chilled to 10°C. Whole bunch pressing in small batches ensured retention of flavour and fine acidity.

The juice was transferred to 100% Burgandy coopered French Oak for natural fermentation. The wines were left on lees for 9 months prior to blending and fining.

TASTING NOTES

Pale straw with a bright and youthful appearance, this wine has lovely complex aromas of peach and lemon citrus with nuances of lemon curd, walnut and oak spice.

The palate is vibrant and full-flavoured with abundant fruit characters. Finely textured with creamy complexity, derived from extended lees contact, the fine acid finish will tantalise your taste buds.

Careful cellaring for up to 5 years will further enhance complexity.

FOOD SUGGESTION

Enjoy with West Australian marron, seared scallops or freshly shucked oysters.

VINTAGE 2009

GROWING AREAS
Pemberton

GRAPE VARIETY
100% Chardonnay

WINEMAKER
Ross Pamment

ALCOHOL 13.5%
pH 3.24
ACIDITY 6.62 g/litre