

ESTD 1836



HOUGHTON

EXPLORE

Our home, our heritage, our wine.



BACKGROUND INFORMATION

Since its creation in 1836, Houghton has acquired the knowledge, expertise and good judgment to create wines of outstanding quality. The Houghton Wisdom range exemplifies the unique characteristics of the best wine-growing regions of Western Australia.

WINEMAKER'S NOTES

Hand-picked fruit was whole bunch pressed to tank before immediate transfer to French oak barriques for fermentation.

The fermentation was initiated and completed with indigenous yeasts which contribute texture and complexity to the wine. Malolactic fermentation, routine battonage and extended lees contact for nine months prior to blending and preparation for bottle has provided a creamy texture and a beautiful finish.

VINTAGE

The 2020 vintage was characterised by warm and dry weather patterns that resulted in an early commencement of harvest. These conditions in the lead-up to harvest resulted in reduced yields grown in near perfect conditions for most of the growing season.

TASTING NOTES

Pale straw with tings of green and gold, the wine displays stone fruit, dried fig, and lemon citrus fruit aromas that combine with subtle nougat, oatmeal, and toasted oak spice, derived from barrel fermentation.

The palate is medium-bodied, with ample texture, and fine acidity, supporting the long length and intense flavour.

A wine to be enjoyed upon release or will reward those who patiently cellar over the next 5-7 years.

WINEMAKER
Courtney Treacher

ALCOHOL
13.2%

VARIETALS
Chardonnay

VINTAGE
2020

PH
3.23

FOOD SUGGESTION
Pemberton marron or creamy chicken pasta

GROWING AREA
Pemberton

ACIDITY
5.9 g/litre