

A bottle of Houghton Explore Cabernet Sauvignon is positioned in the lower-left foreground. The bottle is dark with a white label featuring the Houghton logo and 'Gladstones' in script. The background is a dramatic, high-contrast image of a rocky coastline with waves crashing against the shore.

ESTD 1836

HOUGHTON

EXPLORE

Our home, our heritage, our wine.

BACKGROUND INFORMATION

The Houghton Gladstones Cabernet Sauvignon honours renowned viticulturist and long-time supporter of Houghton, Dr John Gladstones. In 1965 John published a scientific paper identifying the suitability of the Margaret River region to produce premium wine grapes. His importance as a viticultural researcher was recognized in 2008 when he received the Maurice O'Shea award for outstanding contribution to the wine industry.

VINEYARD

The Cabernet Sauvignon grapes for this wine are from a single vineyard grown in the Wilyabrup sub-region of Margaret River. Sourced from the 29-year-old dry grown Batley vineyard, the fruit contributes to producing wines of structure, intensity and classical Cabernet Sauvignon fruit characters.

2019 VINTAGE

The 2019 vintage in Frankland River was characterized by persistent cool and dry conditions leading into a later than average commencement to harvest. The weather conditions resulted in the harvest of Cabernet Sauvignon at full flavor ripeness with fine structured tannins.

WINEMAKING NOTES

The fruit was hand-picked to maximise quality and to allow sorting of the fruit in the winery. Fermented in open top fermenters with indigenous yeast for ten days the wine was gently pressed off skins in a basket press, to complete malolactic fermentation in French oak. Following malolactic fermentation, the wine spent a further 15 months maturation in new, 1 year old and seasoned French oak barriques. This is a small volume wine that was handled separately through its life and speaks of the vineyard site where the grapes were grown.

TASTING NOTES

Brilliant, dark red in appearance with tinges of purple, this wine displays bright aromatics of ripe plum fruits, cassis, bay leaf and dried herbs with hints of toasted oak chariness and subtle mocha spice. A full bodied and highly structured wine showing classic varietal characters of cassis, plum and tobacco. The rich and dense fruit are balanced by ample fine grained tannins providing structure and the backbone for longevity. An exceptional wine with outstanding structure, flavour and complexity that has the balance and poise to age for up to 15 years.

WINEMAKER

Courtney Treacher

VINTAGE

2019

GROWING AREA

Margaret River

ALCOHOL

13.4%

PH

3.42

ACIDITY

5.82 g/litre

VARIETALS

Cabernet Sauvignon

FOOD SUGGESTION

Enjoy with a Char-grilled steak, rich beef-based dishes or hard cheeses