

?.W. Terguson

FRANKLAND RIVER CABERNET MALBEC 2017



BACKGROUND INFORMATION

A wine of elegance and fruit power, C.W. Ferguson honours the contribution of early Houghton winemaker Charles William Ferguson. During his time at Houghton, Charles established a solid reputation for Houghton Wines. It was Charles who employed George Mann, father of legendary Houghton Winemaker Jack Mann.

VINEYARD

100% of the fruit for this wine was sourced from the sub region of Frankland River in the Great Southern wine growing region of Western Australia. The Frankland River area is characterised by cool winters, warm summer days and cool summer nights. The soils are some of the oldest degraded granitic gravels in the world.

VINTAGE

The 2017 vintage in Frankland River was characterized by persistent warm and dry conditions punctuated by several rain events during harvest. A return to healthy rainfall levels in the preceding winter and a wet, cool spring resulted in healthy vines carrying a good crop. This meant that the ripening and picking times were roughly three weeks later than the short term average. The weather conditions resulted in the harvest of Frankland River Cabernet Sauvignon at full flavour ripeness with fine structured tannins.

WINEMAKING

Hand-picked fruit was hand sorted and crushed into a combination of small open top and static fermenters. The fermentation was undertaken by indigenous yeasts and lasted for eight days. The wine was then gently pressed off skins to tank, then transferred to high quality French oak, of which 33% is new, for malolactic fermentation. Following 17 months maturation in oak, the individual parcels of wine were assessed, blended and prepared for bottle.

TASTING NOTES

Our wine is vibrant red/purple with a garnet hue. Brooding and complex, with bright fruit characters of mulberry, plum, blackberry and cassis combined with cedar, spice, dark chocolate and hints of vanillin derived from the classy oak maturation. A wonderfully rich and complex wine. The full flavoured palate displays complex bramble fruit, dark chocolate and an imposing presence. A firm, but fine tannin structure supports a wine of great length and density. All at once rich, complex and perfectly balanced ensuring a long future with years ahead of it. Cellar for 15 years and beyond.

vignon, Malbec,

WINEMAKER Ross Pamment	ALCOHOL 14%	VARIETALS Cabernet Sauvignon, Malbe
VINTAGE 2017	pH 3.61	FOOD MATCHING Char grilled beef and hard cheeses
GROWING AREA Frankland river	ACIDITY 6.01 g/litre	