

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 texture and length to the wine.

VINTAGE

The south west of Western Australia experienced average to above average winter rainfall in the Winter of 2021. The high rainfall totals continued in to Spring with WA experiencing spring rainfall that was 35% above the 1961-1990 average and the wettest Spring since 2014. The seasonal change from Spring to Summer was quite sudden and distinct. The spring rainfall dried up and the Summer heat arrived with a flurry in December. The Summer of 2021-22 was the eighth hottest WA Summer on record with successive heatwaves starting over the Christmas period and extending through January and February. As a result of the above weather patterns the growing season started out with good soil moisture, however this quickly dried up as the Summer wore on. The hot conditions meant the vineyard managers had to be mindful of keeping the water up to the vines and picking decisions were critical to ensuring grapes were picked at optimal ripeness with sufficient acidity.

TASTING NOTES

Pale straw with tinges of green and gold Intense aromatics of white peach, dried fig and lime citrus merge with subtle nougat, toasted brioche, grilled nuts and oak derived spice from barrel fermentation. A medium bodied Chardonnay with texture and a fine acid line supporting the long length of flavour. The taut and linear palate displays citrus and white stone fruits with hints of vanillin. A lovely fine phenolic texture drawn through the length of the palate.

WINEMAKER
Courtney Treacher

ALCOHOL
13.6%

VARIETALS
Chardonnay

VINTAGE
2022

PH
3.36

FOOD SUGGESTION
Pemberton marron or creamy chicken pasta

GROWING AREA
Pemberton

ACIDITY
5.9 g/litre