

GLASTONES
2017 CABERNET SAUVIGNON
Margaret River

The 2017 Houghton Gladstones Cabernet Sauvignon is a muscular wine with ripe, fine tannins that give texture, balance and poise.



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 recognised in 2008 when he received the Maurice O'Shea award for outstanding contribution to the wine industry.

VINEYARDS

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.

VINTAGE

The 2017 vintage in Margaret River was punctuated by several rain events during harvest that put the nerve of the viticulturist and winemaker to the test. A return to healthy rainfall levels in the preceding winter and a wet, cool spring resulted in healthy vines carrying a slightly higher than average crop. This meant that the ripening and picking times were up to three weeks later than the short term average. However, careful selection at harvest time has meant that the Gladstones Margaret River Cabernet Sauvignon stands up to its reputation of intense flavours and powerful structure.

WINEMAKING

Fruit for this wine was hand picked to maximise quality and allow hand sorting of the fruit. This ensured only the highest quality grapes were permitted into the fermenter. Fermentation was undertaken in small open top fermenters with indigenous yeasts and lasted for 10 days. The wine was then gently pressed off skins in a basket press to tank and briefly allowed to settle before transfer to French oak for malolactic fermentation. The wine then spent a further 13 months maturing in new, 1 year and 2 year old French oak barriques. At the end of maturation the wine was lightly fined before filtration and preparation for bottle. This is a small volume wine that was handled separately through its life and speaks of the single vineyard site where the grapes were grown.

TASTING NOTE

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

Ross Pamment

ALCOHOL

14.1%

VARIETAL

CABERNET SAUVIGNON

VINTAGE

2017

pH

3.54

FOOD SUGGESTION

Enjoy with rich meat dishes such as rare roast beef, roast duck or barbecued venison

GROWING AREA

Margaret River

ACIDITY

6.60g/litre