

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 grapes for the Houghton Gladstones Cabernet Sauvignon come predominantly from the Batley vineyard in the Wilyabrup subregion of Margaret River. The low yields and excellent vineyard site provide depth, intensity and classic Margaret River Cabernet Sauvignon characters of cassis and bay leaf. The 2020 Houghton Gladstones Cabernet Sauvignon is a muscular wine with ripe, fine tannins that give texture, balance and poise.

2020 VINTAGE

The 2020 vintage in Margaret River was marked by persistent warm and dry conditions. A dry Winter and little to no rain in Spring in the preceding year resulted in a high quality, low yielding crop. Warm conditions throughout Summer led to the earliest commencement to harvest on record. The Batley vineyard produced a low yielding crop with intensity of flavour and fine, firm tannins

WINEMAKER Courtney Treacher 13.75% VINTAGE PH 2020 3.54 GROWING AREA Margaret River ALCOHOL A.75% ACIDITY 6 g/litre

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

This wine has a dark red appearance with a scarlet hue. The bouquet is intense with distinct characteristics of the Batley vineyard. Aromas of cassis, plum and milk chocolate combine with bay leaf, thyme and cigar box notes. French oak maturation enhances the complex bouquet with vanillin, pastry and subtle spice.

The palate is full bodied and highly structured. This wine shows classic varietal characters of cassis, dark berry fruits and tobacco. The palate is fruit driven with fine firm tannins. The French oak maturation brings complexity, texture and length to the wine.

VARIETALS

Cabernet Sauvignon

FOOD SUGGESTION

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