



# HOUGHTON

## Margaret River Cabernet Sauvignon 2016



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	CABERNET		
<b>Region:</b>	MARGARET RIVER		
<b>Vintage:</b>	2016		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	This Margaret River Cabernet Sauvignon fruit was harvested in early April. The fruit was de-stemmed to stainless steel fermenters where it was inoculated for fermentation. The ferment was restricted to a maximum of 30C to aid in the retention of the fresh and vibrant varietal characters. Fermenters were pressed off at ~1 baume and allowed to ferment to dryness before racking to oak for Malolactic Fermentation. The wine was blended and lightly fined before bottling.		
<b>Appearance:</b>	A brilliant deep dark red in colour, with a vibrant crimson hue.		
<b>Bouquet:</b>	The bouquet displays primary fruit aromas of plum, mulberry and cassis combined with bay leaf, tobacco and cigar box nuances.		
<b>Palate:</b>	French oak maturation contributes flavours of vanillin, coffee bean and dark chocolate. The suppleness of the fruit is balanced by a fine tannin structure, ensuring a long dry finish.		
<b>Food Match:</b>	MEAT/GAME		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	pH:	3.62
Packaging:	6 x 750ml	Titrateable Acidity:	5.77