

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK
ABERCROMBIE
CABERNET
SAUVIGNON
2007



ABERCROMBIE CABERNET SAUVIGNON 2007

TECHNICAL NOTES

The grape growing regions of Western Australia in the spring of late 2006 were in an extremely dry condition having come off another very poor winter. Dams were low and the soils were generally poorly hydrated. However fruitfulness was significantly down due to the extremely cold conditions experienced during the spring of 2006.

After the mild winter we saw very early budburst in most regions. Shoot growth was rapid and even with few vineyards developing secondary and tertiary shoots. This led to open canopies that minimized disease pressures.

Every stage of the vine phenology was early and the crop levels were low. The bunches were full but just not enough of them. These two factors led to one of the earliest seasons ever experienced in the southwest. Ripening for the most part was very even and very early and the summer temperatures for were mild.

We completed harvest by the end of March, about 3 weeks ahead of normal and much of the intake was compacted due to the light crops.

The fruit was hand picked, sorted and fermented in a mix of small static fermenters and open stainless steel vats.

The wines were hand-plunged and pumped over as required to balance the extraction of colour, tannin and flavour development. The structure of both the Margaret River and Great Southern components allowed for extended maceration of the wines on skins for four weeks once alcoholic fermentation was complete. The wines were basket-pressed and matured in 50% new and 50% one year old French oak barriques from several different coopers.

TASTING NOTES

The 2007 Howard Park Abercrombie Cabernet Sauvignon is opaque red with a purple rim. The nose is filled with ripe blackberry, cedar, blackcurrant and chocolate representing each distinctive component of the harmonious Great Southern and Margaret River blend. On the palate, the Great Southern fruit parcels provide the structural backbone to the wine while the Margaret River component lifts the aromatics of the wine adding depth and complexity. The palate is rich and full-bodied with powerful fruit underpinned by very fine layered tannins and a long persistent finish.

CELLARING

Stands alone as a powerful wine with fine, supple tannins and great fruit depth. The wine will benefit from eight to ten or more years maturation under ideal cellaring conditions.

VARIETY

100% Cabernet
Sauvignon

REGION

91% Mt Barker, Great
Southern; 9% Yallingup,
Margaret River

CELLARING

Medium – long term.
8-10 or more years



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Margaret River & Great Southern
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