

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK SAUVIGNON BLANC 2009



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TECHNICAL NOTES

A winter of barely adequate rainfall in 2008 was followed by an unusually wet and cold spring which delayed vine phenology, reduced 2010 fruitfulness and compromised cropping levels due to poor flowering conditions. The cool start to summer exacerbated the delayed ripening and disease was an issue in some regions. However, benign and typical weather for March and April allowed for even fruit development and harvest of Sauvignon Blanc began in late February.

The 2009 season has delivered us fine and linear Sauvignon Blanc fruit flavours: leafy and dried herb characters from the Pemberton region; citrus and passionfruit characters from Margaret River. The lateral shoot growth this season led to bunch shading and subsequently increased acidity and length of flavour.

The fruit upon arrival at the winery was immediately processed to ensure the highest quality juice. Only free run juice, which is tighter and more finely structured as it has no phenolic character, was used for this wine. Most juice batches showed wonderfully pungent Sauvignon aromatics and the Margaret River component had wonderful palate weight.

Most of the batches were kept separate and were cool fermented in stainless steel tanks to maintain the delicate fruit flavours. Two batches were barrel fermented to add a little more complexity and richness. Extensive blending trials were carried out to produce a wine that is very elegant but still powerful.

TASTING NOTES

The wine is a very pale straw/green. It exhibits a wonderfully fragrant nose of guava and dried sage with a little passionfruit and lemon. Juicy and tight with citrus acidity, the palate has herbal and lemony notes with some weight showing from the barrel fermented component. Finishing with typical crisp acidity and great fruit length the Howard Park 2009 Sauvignon Blanc is bright and fruit driven with layers of texture and complexity.

CELLARING

This wine style is designed to be opened during the next 12 months as an aperitif or to accompany fresh seafood. Secondary characters will start to develop after 18 months and will continue to add complexity to this wine for at least three years.

VARIETY

2009 Sauvignon Blanc

REGION

50% Great Southern
45% Margaret River
5% Pemberton

CELLARING

Designed to be drunk in its youth. The clean, pure fruit flavours and fresh, vibrant structure are particularly delicious when young.



HOWARD PARK WINES

Margaret River & Great Southern
Western Australia

hpw@hpw.com.au

www.howardparkwines.com