

# HOWARD PARK



FINE WINES  
WESTERN AUSTRALIA

## HOWARD PARK SAUVIGNON BLANC 2010



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#### TECHNICAL NOTES

The 2010 vintage was another challenging yet rewarding vintage for the premium, southern grape growing regions of Western Australia. Winter rainfall was close to the long term average and the growing and ripening seasons were warm and dry. A successful flowering period during the spring resulted in good fruit set across all varieties.

Warm, dry weather in late summer and early autumn delivered even ripening as the harvesting of Sauvignon Blanc continued throughout March.

2010 has delivered Sauvignon Blanc with intense fruit, fine mineral acidity and a hint of ripe, tropical complexity.

This wine is a selection of the best parcels of grapes from our Mount Barker, Margaret River and Pemberton vineyards. The blending process undertaken to craft Howard Park Sauvignon Blanc focuses on the contribution of sub regional fruit strengths to build layers of flavour, structure and texture in the wine. Mount Barker provides stone fruit, gooseberry, lime citrus and refined acidity; Margaret River, palate weight and classic varietal characters of lemon/lime citrus, guava and elder flower.

Pemberton, perfumed hints of sweet herbs and black currant.

Only the fine and pure free run juice, gently extracted from the grapes is used to make Howard Park Sauvignon Blanc. This finely structured juice component produces the purest wine.

The majority of vineyard batches are cool fermented separately in stainless steel tanks to maintain their regional integrity and delicate fruit flavours. Two batches are barrel fermented to add more complexity, texture and richness to the palate.

#### TASTING NOTES

The wine is a pale straw/green in colour and exhibits a fragrant nose of freshly rubbed sweet herbs, guava, passion fruit and lime zest. Juicy yet fine, the palate has stone fruit richness, fresh citrus and a crisp mineral acidity to finish.

#### CELLARING

A fresh and vibrant aperitif style when young yet the abundant fruit and fine structure will allow the wine to evolve in flavour, structure and complexity over the next few years.

#### VARIETY

2010 Sauvignon Blanc

#### REGION

64% Great Southern  
31% Margaret River  
5% Pemberton

#### CELLARING

Drink now or cellar for  
2 – 3 years.

Alc: 12.5%  
Residual Sugar: 0.5g/L  
pH: 3.21



#### HOWARD PARK WINES

Margaret River & Great Southern  
Western Australia

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