



HOWARD PARK *Regional Range*

MIAMUP CHARDONNAY 2011

100% Margaret River

The most critical site selection is applied to vineyard sites for growing Miamup Chardonnay. Each location adds to the complexity of the wine due to the soils, aspects, clones and microclimates unique to the respective sites. Applied to this rich collection of unique vineyards is the inspiration and skill of our winemaking team that draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine with the capacity to age gracefully.

Technical Note

The Miamup Chardonnay is an annual selection from individual vineyard sites all located in the southern reaches of the Margaret River region in order to capture strong varietal character and maintain high natural acidity. A mixture of clones including Gin Gin, the American and the French are available to select from across these sites.

The 2011 season: Another challenging yet rewarding vintage for the premium, southern grape-growing regions of Western Australia. Winter rainfall was close to the long term average. The growing and ripening seasons, while largely warm and dry were punctuated with rains and windy conditions that did affect set and kept yields low in our Chardonnay clones. The mild end to the season saw all varieties ripen perfectly with high natural acidity and fine fruit structure.

Winemaking: All the individual vineyards that contribute to the Miamup Chardonnay are vinified separately. Each batch is hand-picked at between 12.2 to 12.5°Be and cooled over night before sorting and whole bunch pressing to extract the free run juice.

Fermentation and malo-lactic occurs in a combination of older French oak and tank. Temperature of fermentation is controlled between 18°C to 22°C and the lees are stirred regularly from the end of fermentation and throughout the malo-lactic. After 12 months in barrel, the wine is blended to tank and held for 2 months prior to fining and filtration. Bottling occurs in April of the year post the vintage and is released after sufficient bottle maturation.

Tasting Note

Appearance: Vibrant green gold.

Aroma: Delicate scent of white field flowers, pear drop essence and citrus oils enriched with minerals, nutmeg spice and caramel.

Palate: A pliable fruit core of citrus, peach and dried pear is moulded around the fine nut-meal texture and crème brulee richness. The wine is finished with a fresh flint/mineral acidity to balance the ripe fruit.

Food Idea: Char-grilled marron drizzled with lime infused virgin olive oil.

Drink: Now and over the next 4 years.



Wine Analysis

Alcohol:	13%vol
pH:	3.12
Acidity:	7.2g.lt
Residual Sugar:	1.4g.lt

HOWARD PARK WINES

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