



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK PORONGURUP RIESLING 2012



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THE 2012 SEASON

The 2012 growing season in the south west of Western Australia was favourable for the production of great wine.

The Porongurup region experienced warm to hot conditions throughout the entire vintage period with hot spells in March that intensified the effect of little spring and summer rain. Soil moisture remained very low and only the cooler south facing vineyard sites received some reprieve off the southern ocean. This relief was however limited as the seasonal onshore streams that deliver coastal drizzle and cooler conditions across the region, were weaker than normal.

The above average warm and dry conditions did accelerate ripeness and allowed all varieties to be harvested earlier as mature flavours, were evident at lower Baume's.

2012 has delivered Riesling with ripe fruit flavours and a mineral, linear acidity.

THE SITES

The Porongurup Riesling is the finest cut of free juice from two of the oldest vineyard plantings in the Porongurup sub-region.

Both vineyards sit high on opposing shoulders of the volcanic outcrop that dominates the surrounding landscape.

The warm north facing site at an elevation of 333 m provides intense citrus fruit character to the wine, while the south facing site at 226M and cooled by the breezes off the southern ocean provides a hint of delicacy, white blossom perfume and restraint.

WINEMAKING

Each vineyard block is vinified separately in stainless steel tanks. After settling bright, the free run juice is racked before a long and cold fermentation which preserves regional character and delicate fruit flavours. Blending occurs in June of the vintage year, with the objective of showcasing the typicity of each site in the final wine.

TASTING NOTES

Crystalline, pale lime yellow in colour. Perfumed, more so than scented, with citrus blossom and a hint of citrus oil richness. Intense flavours of lemon lime citrus are washed with a shale-like minerality. A defining thread of fine liner acidity provides length and structure to finish the wine.

This wine has great intensity, definition and length of flavour.

CELLARING

In its youth, the Porongurup Riesling is bracing and bright in style, full of abundant fresh fruit, a mineral texture and tight acidity. In time the wine will develop a nut praline and poached citrus richness whilst retaining its linear acidity and stone-like minerality. Howard Park Rieslings will cellar for more than 10 years.

VARIETY

Riesling

REGION

Porongurup

CELLARING

More than 10 years

ANALYSES

Alcohol: 12% v/v

pH: 3.04

TA: 7.8 g/l

Residual Sugar: 0.3 g/l



HOWARD PARK WINES

Margaret River & Great Southern
Western Australia

hpw@hpw.com.au

www.howardparkwines.com