



HOWARD PARK

Regional Range

MIAMUP CHARDONNAY 2012

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 2012 season: The 2012 Margaret River vintage was without significant weather events such as heat spikes or summer rains. Diurnal temperature variations were below average which meant the nights remained warmish. The strong maritime cooling influences and retained soil moisture allowed the vines to maintain strong canopies until harvest.

While the characteristic afternoon southerly winds appeared less grating, the lack of humidity and warm conditions keep disease pressure low and vine function high.

The wines produced from the 2012 vintage are full of ripe fruit flavours, bright acidity and supple tannins.

2012 will be an excellent vintage with Cabernet Sauvignon, Sauvignon Blanc and Chardonnay the pick of the varieties.

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:	3.25
Acidity:	8.0g.lt
Residual Sugar:	0.6g.lt

HOWARD PARK WINES

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