



## HOWARD PARK *Regional Range*

### MIAMUP CHARDONNAY 2013

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 choice, is the skill and enthusiasm 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.*

#### Technical Note

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

**The 2013 season:** Margaret River began the growing season with a rain filled soil profile and full catchments. Late spring in Margaret River was mild and windy with a 4 day period of damaging north westerlies during flowering. This common spring weather pattern did affect flowering, set and subsequent yields in Chardonnay, Sauvignon Blanc and Cabernet Sauvignon. Other than this blustery start, the vintage was uniformly warm to hot and without significant summer rains. While yields were largely below average, the wines produced from the 2013 vintage are full of well-defined varietal fruit flavours, bright acidity and supple tannins. This vintage will be excellent for Chardonnay.

**Winemaking:** All the individual vineyards that contribute to 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 new and older French oak. 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 9 months in barrel, the wine is blended to tank then fined and filtered before bottling.

#### Tasting Note

**Appearance:** Brilliant lemon lime.

**Aroma:** An evasive mix of honeysuckle, pear drop essence, citrus oils, brioche, minerals and spice.

**Palate:** The pliable fruit core of peach, dried pear and citrus is enhanced by a soft and enriching nut meal texture. A flinty/mineral acidity adds length and definition to finish the wine.

**Food Idea:** Char-grilled prawns dipped in a mango salsa.

**Drink:** Now and over the next 4 years.



#### Wine Analysis

<b>Alcohol:</b>	13%vol
<b>pH:</b>	3.28
<b>Acidity:</b>	7.9g.lt
<b>Residual Sugar:</b>	1.1g.lt

HOWARD PARK WINES

Margaret River  
& Great Southern  
Western Australia

hpw@hpw.com.au

www.burchfamilywines.com.au