



HOWARD PARK

Regional Range

MIAMUP CABERNET SAUVIGNON 2013

Margaret River

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon its greatest natural asset. Great Cabernet should be both perfumed and poised, and meticulous site selection is critical to achieving these key attributes.

Technical Note

Vintage: Margaret River began the growing season with a rain filled soil profile and full catchments. Late spring was mild and windy with a 4 day period of damaging north westerly during flowering. This common spring weather pattern did affect flowering, set and yields in some varieties. Other than the blustery start, the vintage was uniformly warm to hot and without significant summer rains. With yields below average, the wines produced from the 2013 vintage are full of ripe varietal fruit, bright acidity and supple tannins. This vintage is excellent for Cabernet Sauvignon and Chardonnay.

Vineyard: Cabernet Sauvignon grapes are sourced from several select vineyard sites located in the Wilyabrup sub region and north to Wildwood Rd in an endeavour to capture ripe fruit flavours, supple tannins and the distinctive perfume of Margaret River Cabernet Sauvignon.

Vinification: The individual vineyard blocks that contribute to Miamup Cabernet are vinified separately. After fermentation on skins the malolactic is conducted in tank prior to barrel maturation. Maturation occurs in our favourite French oak for 18 months. This length of time in oak allows for the thorough integration of oak and fruit tannins. Bottling occurs in September of the wine's second year and released when ready.

Tasting Note

A deep and inviting black cherry colour with floral notes of violets and fruity, doughy aromas of just baked blackberry muffins. The palate is soft, inviting, and full of free range forest fruits, vanilla, cocoa and loads of supple, fine tannin

Cellaring: Such a pleasure to drink now but with ample ripe tannin structure to allow for aging up to 5 years

Food Ideas: Savour with lamb chops, char grilled with a bay leaf and smoked paprika rub, served with chickpeas or just drink with well-aged cheddar - Australian of course!



Wine Analysis

Alcohol:	14 % vol
pH:	3.6
Acidity	6.0 g.lt
Residual sugar:	0.8 g.lt

HOWARD PARK WINES

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