



HOWARD PARK *Regional Range*

2014 HOWARD PARK FLINT ROCK SHIRAZ

REGIONAL RANGE

The more continental and cooler climes of the Great Southern are favoured for the growing of Flint Rock Shiraz. In the Frankland and Mount Barker sub regions, where Shiraz reigns, the wines display a great intensity of dark fruits with traces of spice, earth and soft tannins. Each sub region adds its own complexity, due to the soils, aspects, clones and microclimates unique to the respective sites. Our winemaking team draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

VINTAGE

In the Great Southern, the **Mount Barker and Frankland** sub regions began the growing season with just adequate soil moisture and scant catchment fill. Predictably, unpredictable spring weather in November did impact flowering, set and early spring growth on exposed sites. Summer was hot but uniformly so with some late on shore drizzle bringing the vintage to a rapid close in early April. With yields below average, the wines produced from the 2014 vintage are full of concentrated fruit flavours, good acidity and fine ripe tannins. The vintage is full of highlights as all varieties performed well in the fine, warm conditions.

VINEYARD

The Flint Rock Shiraz is an annual selection from individual vineyard blocks located in Frankland River and Mount Barker. The soils are lateritic gravelly/sandy loams over granite. Yields are low to moderate. Frankland is typical bold and primary in fruit while Mount Barker is finer and more spiced.

WINEMAKING

Harvest of the 2014 Flint Rock Shiraz occurred in late March. Vinification in small open vat fermenters and gentle cap management facilitates the extraction of fine fruit tannin and strong varietal flavour. Oak maturation is for 15 months in a combination of new and old French barrels.

TASTING NOTES

The welcoming ripe fruit notes of plums and dark cherries dusted with the scent of rose petals and red jelly crystals create an anticipatory air. With a little time to unwind, savoury notes of spice, earth and liquorice rise and deftly mingle with the supple fruit, soft tannins and oak's vanilla and mocha seasonings.

Whist warm and rich, the palate's elegance of structure, subtle complexities, balance and lasting flavour make for a compelling tasting experience.

In style, structure and flavour, this wine inclines more to Syrah than Shiraz as it reflects and reveals its cool continental origin.

Food Ideas: Malay chicken curry or seared tuna with kewpie sesame dressing.

Cellaring: Now and over the next 5 years.



Variety:
SHIRAZ

Region:
100% FRANKLAND RIVER

Analyses:
ALCOHOL: 14.5 % V/V
PH: 3.5
ACIDITY: 5.9 G/LT
RESIDUAL SUGAR: 0.4 G/LT

**Margaret River & Great Southern
Western Australia**