



HOWARD PARK *Regional Range*

FLINT ROCK PINOT NOIR 2014

The name "Flint Rock" epitomises the fine mineral structure and savoury elegance of wines produced from the premium grape growing sub-regions in the Great Southern of Western Australia. This Howard Park regional selection draws upon the varietal heroes of the three primary sub-regions; Mt. Barker, Porongurup and Frankland River to produce wines of regional typicity and character.

Technical Note

The Flint Rock Pinot Noir is an annual selection from individual vineyard blocks grown on our Mt. Barker and Porongurup vineyards. These vineyards are located on south and north facing ridge-tops respectively, with elevations of between 285 to 370m. The landforms and soils of the region are some of the oldest and most weathered in the world.

The 2014 season: Mount Barker and Porongurup

The growing season in the south west of Western Australia was favourable for the production of great wine. The Mount Barker and Porongurup regions experienced warm to hot conditions throughout the entire vintage. Hot spells in March intensified the effect of little spring and summer rain. Soil moisture remained low and only the cooler south facing vineyard sites received some reprieve off the southern ocean. The warm and dry conditions ensured ripeness was achieved in all varieties.

Winemaking:

The harvest was from 7th to 13th March 2014. A combination of machine pick and hand pick between 13.5 to 14.5 °B ripeness. All blocks were hand sorted then mechanically destemmed, before fermentation was carried out in a combination of 1 and 4 tonne open stainless steel squares with a cultured yeast inoculum at a temperature between 25 to 30 ° C. and a duration of 5 and 10 days. No stalks were included in the fermentations. Cap management involved 2 manual plunges per 24 hours until dryness. After dryness, the fermenters were sealed and plunged once per day for 5 days. Post fermentation, the batches were pressed in the basket press, then allowed to settle before decanting to French oak. The oak used was a combination of barriques, hogshead and 600lt puncheons, 20% new and 80% once used. The malolactic initiated and completed in the oak where the wine remained for a further 6 months. The wine was blended from the components, fined with fresh egg white, filtered and then bottled on 26 November 2014

Tasting Note:

Floral scents of rose petal and fruity aromas of simmering berries. The palate has a vibrant mix of blue/red berry and dark cherry fruits, subtle savoury herbs and a mocha vanillan oak richness. In structure, the wine is fine, feminine with a guiding soft mineral acidity, adding length and finish.

Food Ideas: Baked salmon and chorizo served with potatoes roasted in duck fat and steamed greens

Cellaring: Now and over the next 4 years.



Wine Analyses

Alcohol:	13.5% vol
Standard Drinks:	8
pH:	3.57
Acidity:	5.76 g.lt
Residual sugar:	0.5 g.lt
Mt. Barker:	83%
Porongurup:	17%
Pinot Noir	100%

HOWARD PARK WINES

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