



HOWARD PARK

Regional Range

2014 MIAMUP CHARDONNAY

100% Margaret River

The most critical site selection is applied to vineyard sites for growing Miamup Chardonnay. Each location due to its unique combination of soil, aspect, clone and microclimate add an individual layer of complexity and personality to the wine. 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, flavourful and complex wine.

Technical Note

Vineyard: Sourced from the southern reaches of the Margaret River region, to capture regional, varietal character and maintain fine natural acidity. A mixture of clones including Gin Gin, the American and French are available to select from across our sites.

Vintage: The 2014 vintage from the south west of Western Australia was yet another great vintage and extends the succession of highly rated vintages to eight. - 2007 to 2014 - amazing!

The typical weather pattern of: sufficient yet below average winter rain; a blustery and impulsive spring and a warm, dry summer, set the stage for a promising outcome

Whilst noticeable, the native marri blossom was not enough to sate the resident bird populations and netting of vineyards is now embedded in the annual grape growing cycle

Margaret River began the growing season with a rain filled soil profile and full catchments. Spring was cool with damaging north westerly's wreaking havoc on flowering and set in Chardonnay and Shiraz, thereby reduced yields. Beyond the blustery start, the vintage was uniformly warm with a week of annoyingly intermittent rains in early April to keep us on our toes. Thanks to the favourable summer, the wines produced from the 2014 vintage are full of beautiful varietal fruit, bright acidity and supple tannins. The stars of the vintage will be Sauvignon Blanc, Cabernet Sauvignon and 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: Vibrant in appearance and pale lemon in colour.

Aroma: An array of subtle and intricate notes of dried pear, honeysuckle, lemon /lime citrus oils, peach, minerals, nuts and caramel

Palate: Very silky in the mouth with a lemon curd tart zest and richness. The talc-like minerality, fine acidity and guiding oak add length, definition and structure to the palate. This wine is full of mouthwateringly beautiful flavours, great subtlety, finesse and complexity.

Food Idea: Blue swimmer crab with a dill mayonnaise for dipping or double cream brie on water biscuits

Drink: Now and over the next 4 years.



Wine Analysis

Alcohol:	13%vol
pH:	3.26
Acidity:	7.0g.lt
Residual Sugar:	1.0g.lt

HOWARD PARK WINES

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