



HOWARD PARK
WINES OF WESTERN AUSTRALIA

2015 HOWARD PARK ALLINGHAM CHARDONNAY

The Allingham is a selection from the best blocks of Chardonnay that grow on the south facing slopes of our Allingham vineyard in the Kamidale sub region of Margaret River.

It is the inspiration and skill of our winemaking team that draw upon traditional winemaking methods and maturation in French oak to craft a layered, flavoursome and complex wine from this cool southern site.

VINTAGE

The first signs of the approaching vintage began with budburst in the spring of 2014 as the vines shrugged off their winter dormancy. During this formative period, the weather conditions began to shape the forthcoming vintage.

In the temperate climes of southern Margaret River, the preceding winter provided adequate rainfall for sustained vine growth. As the earth gradually faced more to the sun, a warm, dry summer set the stage for a promising outcome. When veraison began in late January, the native marri blossom was absent in Margaret River – another battle to be fought as netting becomes an annual necessity to protect the valuable crop. The middle autumn period, so often spotted with potential cyclonic fallout did produce intermittent and lingering rain in late March, which slowed the harvest and cooled the season.

In summary, the 2015 vintage from Margaret River is a mixed bag, with early varieties such as Chardonnay producing excellent wine.

VINEYARD

A most critical site selection has been applied before the establishment of our vineyards for the growing of Allingham Chardonnay. Each block contributes a complexity due to a unique mix of the soil, aspect, clone and microclimate.

The Allingham vineyard was planted in 2004 with the Gin Gin or Mendoza clone and faces south east. It is a cool site due to this orientation and the strong south easterlies that blow from the southern ocean during the late spring and early summer. Vineyard yields are low with average expectations of 3 to 5 tonnes per hectare.

WINEMAKING

Harvest Date: 23 February 2015

Fruit & Juice Handling: All batches are handpicked within the Baume range of 12^o to 12.5^o. The individual parcels are then cooled overnight in vented crates, hand sorted and whole bunch pressed to extract only the finest free run juice.

Fermentation & Maturation: After minimal settling, the juices ferment naturally in a mix of French oak barrels that range in capacity from 225lt to 600lt, 40% is new. Fermentation temperature is controlled between 18^oC to 22^oC and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are then matured on their lees, in barrel for 11 months. During this period of maturation, a portion of the wine undergoes malolactic fermentation.

Finishing: The wine was blended to tank and received minimal fining and filtration prior to bottling in February 2016.

TASTING NOTES

The gentle fruit notes of honeysuckle, pear drop and lime zest distinguish this wine's southern Margaret River origin. The supple stone fruits and bright citrus on the palate are delicately integrated with nutmeal, lemon curd, vanillin and meringue after natural fermentation and time in oak. Restraint and length is further enhanced by the fine mineral texture and bright acidity.

Date written: 16 September 2016 JM

CELLARING

A crafted wine with great flavour, subtly, complexity and style. The 2015 Howard Park Allingham Chardonnay will age gracefully over the next 6 to 8 years.



Variety:
CHARDONNAY

Region:
MARGARET RIVER

Cellaring:
Over the next 6-8 years

Analyses:
ALCOHOL: 13.0% V/V
PH: 3.2
ACIDITY: 6.7 G/LT
RESIDUAL SUGAR: 0.6 G/LT

Margaret River & Great Southern
Western Australia