



HOWARD PARK WINES OF WESTERN AUSTRALIA

2015 HOWARD PARK CHARDONNAY

VINTAGE

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

In the temperate climes of the south west of Western Australia, the preceding winter provided adequate rainfall for sustained vine growth. As the earth gradually faced more to the sun and spring uncoiled its impulsive nature, a warm, dry summer set the stage for a promising outcome. When veraison began, in late January, the native marri blossom was abundant in the Great Southern yet curiously 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 from mid to late March, which slowed the red harvest and cooled the season. In summary, the 2015 vintage is a mix bag from Margaret River and the Great Southern. The early varieties of Chardonnay, Sauvignon Blanc, Pinot Noir and some Shiraz have produced excellent wine while Cabernet Sauvignon and Merlot are good yet variable.

TECHNICAL NOTES

The Howard Park Chardonnay is a selection from our individual vineyard sites located in the prime grape growing subregions of Western Australia; Mount Barker, Porongurup and Margaret River. Each site brings a unique complexity to the wine.

The elevated, cool, south facing sites of our Mount Barrow vineyard in Mount Barker provide an elegant fruit weight and linear acidity. The Porongurup vineyard, planted to the *gin gin* clone, gives restrained power whilst southern Margaret River's contribution is opulent fruit and bright acidity.

Applied to this rich collection of vineyards, is the inspiration and skill of our winemaking team that draw upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

Fruit & Juice Handling

Each batch is handpicked in the cool of the early morning between 12 to 12.5 degrees Baume. The individual parcels of grapes are cooled over night before hand sorting and whole bunch pressing of the free run juice directly to barrel.

Fermentation occurs naturally in French oak, 30 % new and 70 % once used. Temperature is controlled between 18°C to 22 ° C and the lees are stirred in the later stages of fermentation.

The separate parcels are matured on lees in barrel for 9 months. A portion of each wine undergoes malolactic during this period. The wine was blended to tank and received minimal fining and filtration before bottling in November 2015.

TASTING NOTES

A bold and exciting bouquet full of fresh Chardonnay; vanilla bean, lemon zest, nougat, minerals, bread dough, figs and stone fruits. Similarly the palate is rich, lively and texture with all these same beautiful elements. From time in fine grain French oak, the wine has acquired a subtle caramel and nutmeal complexity. The bright citrus acidity gives length and adds clarity to this flavour full wine.

Tasted December 2015

CELLARING

Drink over the next 5 years.



Variety:
CHARDONNAY

Region:
WESTERN AUSTRALIA
68% MOUNT BARKER
23% MARGARET RIVER
7% PORONGURUP

Cellaring:
OVER THE NEXT 5 YEARS

Analyses:
ALCOHOL: 13% V/V
PH: 3.27
ACIDITY: 7.2 G.LT
RESIDUAL SUGAR: 0.7 G.LT

**Margaret River & Great Southern
Western Australia**