



HOWARD PARK
WINES OF WESTERN AUSTRALIA

2015 HOWARD PARK PORONGURUP RIESLING

VINTAGE

The first signs of the approaching vintage began with budburst in the prevernal spring period of 2014 as the vines shrugged off their winter dormancy. It is during this early season period and the following vernal spring, that weather conditions began to shape the vintage to come.

In the temperate climates of the south west of Western Australia, the winter of 2014 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 harvests and cooled the season.

In summary, the 2015 vintage is a mix bag from both the Great Southern and Margaret River. Early varieties such as Chardonnay, Pinot Noir, Riesling and some Shiraz have produced excellent wine while Cabernet Sauvignon and Merlot are good yet variable.

THE SITES

Year to year, the Porongurup Riesling is the finest cut of free juice from two of the oldest vineyard plantings in the Porongurup sub-region.

Both vineyards sit high on opposing shoulders of the volcanic outcrop that dominates the surrounding landscape.

The warm north facing site at an elevation of 333m provides intense citrus fruit character to the wine, while the south facing site at 226m and cooled by the breezes off the southern ocean provides a hint of delicacy, white blossom perfume and restraint.

In 2015, the wine is sourced only from the north facing site.

TECHNICAL NOTES

Each vineyard block is vinified separately in stainless steel tanks. After settling bright, the free run juice is racked before a long and cold fermentation which preserves regional character and delicate fruit flavours. Blending occurs in June of the vintage year, with the objective of showcasing the typicity of each site in the final wine.

TASTING NOTES

Glossy lemon skin, yellow in colour with rich citrus fruit notes and scents of lemon verbena, lanoline and wet stones. Ripe citrus flavours are textured with pithy lemon zest and powdered minerals.

A rich and powerful wine with great intensity of fruit and a temperate yet abiding acidity.

CELLARING

In its youth, the Porongurup Riesling is bracing and bright in style, full of abundant fresh fruit, a mineral texture and fine acidity. In time, the wine will develop a nut praline and poached citrus richness whilst retaining its linear acidity and stone-like minerality. Howard Park Rieslings will cellar for more than 10 years.



Variety:
RIESLING

Region:
100% PORONGURUP

Cellaring:
MORE THAN 10 YEARS

Analyses:
ALCOHOL: 12% V/V
PH: 3.08
ACIDITY: 7.3 G/LT
RESIDUAL SUGAR: 0.9 G/LT

Margaret River & Great Southern
Western Australia