



## HOWARD PARK *Regional Range*

# 2016 HOWARD PARK FLINT ROCK CHARDONNAY

### REGIONAL RANGE

*The name “Flint Rock” epitomizes the fine mineral structure and savoury elegance of wines grown in the wildly remote and awesomely beautiful Great Southern region of Western Australia. This Howard Park regional selection draws upon the varietal heroes of the three primary sub-regions; Mt Barker, Porongurup & Frankland River to make wines that showcase regional typicity.*

### VINTAGE

Vintage at Burch Family Wines is a protracted event which commences each February and concludes in April. It is a time of frenetic activity, excitement and lots of weather watching. Over the ripening period, the weather comes under increased scrutiny the closer one gets to harvest as this annual progression of the seasons, begins to shape the quality and style of the vintage.

The 2016 vintage in the Great Southern began on 6<sup>th</sup> February and concluded on 10<sup>th</sup> April. In this cool continental climate, the winter of 2015 was mild with sufficient rains to replenish catchments, spring less blustery than preceding years and the start of summer, hot. When veraison began, in mid-January, the native marri blossom was curiously absent. The “bird pressure” as we call it, can have a significant impact on quality, quantity and stress levels.

As summer passed into autumn, the more southerly of the sub regions, Mount Barker and Porongurup, spent the vintage period in and out of humid on-shore streams with rainfall to April twice the average.

In review, the quality of the 2016 vintage ranges from good to great across all varieties, thanks to the diligent efforts of our vineyard team to select only the best grapes under challenging circumstances. A vintage such as 2016 tests our collective expertise to create good outcomes. Under such pressure, the necessary changes to picking criteria can yield unexpected, positive results.

### VINEYARD

The Flint Rock Chardonnay is a selection from individual vineyard blocks and clones that grow on our Mount Barrow in Mount Barker. These blocks are located on a south facing ridge-top with elevations of between 285 to 370m. The landforms of the region are some of the oldest in the world with shallow and low fertility soils which provide a natural limit to yield potential.

### WINEMAKING

The individual vineyard blocks that comprise Flint Rock Chardonnay are vinified separately. Each batch is hand-picked, cooled and sorted before pressing to extract the free run juice. Fermentation and malo-lactic occurs in a combination of older French oak and stainless steel tank. The temperature of fermentation is between 18°C to 22°C and the lees are stirred from the end of fermentation and throughout the malo-lactic. After 10 months on lees, the wine is blended to tank and held for 2 months prior to fining, filtration and bottling.

### TASTING NOTES

Delicate and subtle fruit notes of honeydew melon, yellow flesh peach and lemon zest layered with nutmeal and lemon curd in a “mille-feuille” way. The palate is focused and shaped by the savoury mineral texture and a fine line of acidity, typical of this cooler climate. *Tasted Jan 2017 JM*



**Variety:**  
CHARDONNAY

**Region:**  
GREAT SOUTHERN - MOUNT  
BARKER

**Analyses:**  
ALCOHOL: 13.0% V/V  
PH: 3.28  
ACIDITY: 7 G.LT  
RESIDUAL SUGAR: 0.7 G.LT

**Cellaring:**  
2017 TO 2021

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**Margaret River & Great Southern  
Western Australia**