



HOWARD PARK *Regional Range*

2016 HOWARD PARK FLINT ROCK PINOT NOIR

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 and Frankland River to produce wines of regional typicity and character.

VINTAGE

Across the temperate south west of Western Australia, the winter of 2015 was typically dry and mild yet sufficiently wet enough to fill catchments. The spring was less blustery than preceding years and the start to summer warm to hot. All in all it was a promising start.

As summer progressed, the early warmth suggested a rapid fire, short vintage. Then in the third week of January, this prediction was derailed by a significant (65 to 90 mm in one day) and unprecedented deluge. The rain proved to be more of a blessing than a curse due to the dryness of the soil profile and the timing of the event.

With veraison well advanced in late January, the native marri bloomed throughout the region, keeping the birds otherwise occupied, a complete about – turn to 2015. The “bird pressure” as we call it, has a significant impact on quality, quantity and stress levels in any vintage. The remainder of the vintage progressed with little weather distractions.

VINEYARD

The Flint Rock Pinot Noir is an annual selection from individual vineyard blocks of our Mt Barker and Porongurup vineyards. These vineyards are located on south and north facing ridge-tops respectively, with elevations of between 285 to 370m. Growing in some of the oldest and most weathered landforms in the world, the vines remain sustainable by yielding only small crops year in, year out.

WINEMAKING

In an endeavor to craft a vibrant and complex wine, many winemaking techniques are employed in the making of this wine. Selected blocks are hand-picked, all blocks are hand sorted, and a portion of cold soaked and whole bunches are also incorporated before fermentation. At dryness, the wines are basket pressed, then allowed to settle before decanting to French oak.

The oak maturation combines barriques, hogsheads and 600lt puncheons of which 20% are new and 80% once used. The secondary malolactic fermentation is initiated and completed in oak where the wine remains for a further 7 months. The wine was blended, fined with fresh egg white, filtered and then bottled in October 2016.

TASTING NOTES

In the glass the nose is treated to poached rhubarb and red cherry aromas, with notes of mild potpourri, prosciutto, ripe strawberry and a very subtle hint of baking spice. The energetic, well integrated acid line that frames attractive young Pinot is well supported by a supple mouthfeel that delivers those persistent cherry and smoked strawberry flavours to all corners of the mouth and leaves lingering hints of savoury spice, and ferrous earth characters which will build increasing complexity in the wine as it evolves with bottle age.

Food Ideas: Roasted lamb shoulder with thyme gremolata or sesame pan-seared tuna fillet with a dipping soy sauce.



Variety:

PINOT NOIR

Region:

GREAT SOUTHERN
MT BARKER & PORONGURUP

Analyses:

ALCOHOL: 13.6% V/V
PH: 3.61
ACIDITY: 5.7 G/LT
RESIDUAL SUGAR: 0.4 G/LT

Cellaring:

NOW AND OVER THE NEXT 4 YEARS

Margaret River & Great Southern
Western Australia