



HOWARD PARK

Regional Range

2016 HOWARD PARK MIAMUP CHARDONNAY

REGIONAL RANGE

The most critical site selection is applied to vineyard sites for growing Miamup Chardonnay. Each location adds to the complexity of the wine due to the soils, aspects, clones and microclimates unique to the respective sites. Applied to this rich collection of choice, is the skill and enthusiasm of our winemaking team that draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

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, less blustery than preceding years and the start to summer, warm to hot. All in all, 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.

In summary, the quality of the 2016 vintage is very good and the quantity close to average. The highlight wines of the vintage are Chardonnay and Cabernet Sauvignon.

VINEYARD

Sourced from the southern reaches of the Margaret River region to capture regional, varietal character and maintain fine natural acidity. A mixture of clones including Gin Gin, the American and French are available to select from across our sites.

WINEMAKING

All of the individual vineyards that contribute to Miamup Chardonnay are vinified separately. Each batch is hand-picked at between 12.2 to 12.5 °Be and cooled over night before sorting and whole bunch pressing to extract the free run juice.

Fermentation and malo-lactic occurs in a combination of new and older French oak. Temperature of fermentation is controlled between 18°C to 22°C and the lees are stirred regularly from the end of fermentation and throughout the malo-lactic. After 7 months in barrel, the wine was blended then fined and filtered before bottling.

TASTING NOTES

A wine bouncing from the glass with fresh and rare fruit notes of mixed citrus, melon, peach and apricot. These primary aromas are subtly enhanced with caramel and vanilla spice, adding complexity, excitement and anticipation. The palate exudes fleshy primary fruits, layered with nutmeal, lemon butter and brioche. A chalky, mineral texture and fresh citrus acidity continues the bounce.

Tasted September 2016 JM

Drink and cellar over the next few years.



Variety:

CHARDONNAY

Region:

MARGARET RIVER

Analyses:

ALCOHOL: 13.0% V/V

PH: 3.3

ACIDITY: 7.3 G/LT

RESIDUAL SUGAR: 0.6 G/LT

**Margaret River & Great Southern
Western Australia**