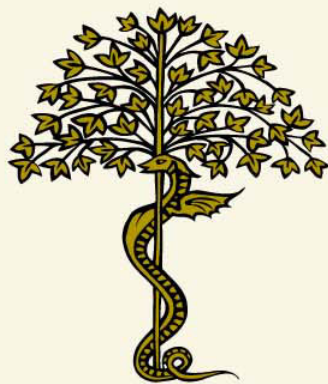


HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK CABERNET SAUVIGNON 1994



CABERNET SAUVIGNON MERLOT 1994

TECHNICAL NOTES

An exceptionally dry year with constant warm temperatures encouraging even grape maturation. The grapes for the Howard Park Cabernet were, as usual, amongst the last to be picked for the region and harvested at the end of April.

Vinification: Harvested at optimum ripeness. Alcohol 13.5%. Extended skin maceration approximately 28 days. Maturation in 100% new French oak 225 litre barriques for 24 months. Egg white fining, minimal filtration.

TASTING NOTES

Massive colour, complex berry and cassis aromas complemented by well-integrated vanillin oak. Rich berry flavours on the palate are supported by fine tannins leading to a finish of great length.

Cellaring Potential: Excellent. Made with the structure needed for a long cellaring life. Expected to peak in 7-10 years time and with good cellaring conditions should have an extended life of at least 20 years.

VARIETY

70% Cabernet Sauvignon
30% Merlot

REGION

Great Southern,
Pemberton

CELLARING

Long term cellaring will realise this wine's true potential.



HOWARD PARK WINES

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