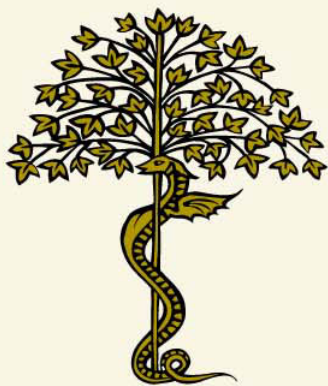


HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK CHARDONNAY 2000



CHARDONNAY 2000

TECHNICAL NOTES

The passage of cyclone Steve across the State in late February of the 2000 vintage produced significant rainfall in the South-West in early March. Fortunately, in the pursuit of a more tightly structured allowed the grapes to Chardonnay, a significant proportion of our premium vineyards had harvested their fruit in peak condition. The cool growing conditions ripen slowly and evenly with better flavour development at lower sugar levels in the grapes and therefore lower alcohol levels in the wines. Select batches of Chardonnay were fermented in about 60% new and 40% one and two year old French barrels. Approximately 25% of the barriques were lees stirred weekly for 10 months, developing savoury textural characters. The remaining barriques were sulphured to preserve their delicate flavour and structure and to restrict the occurrence of malolactic fermentation. The wine was blended in January 2001.

TASTING NOTES

The 2000 Chardonnay combines cool-climate flavours with texture and complexity in a wine that is delicate and subtle. The nose is an enticing combination of floral, citrus, and stone fruit aromas supported by a richer savoury note from lees stirring, with hints of smoky, nutty barrel ferment characters providing background complexity. The seamless palate is both tightly structured and textured with flavours of citrus fruits, honey melon, a savoury mid-palate and lingering grapefruit. Fine acids suggest some potential to develop in the bottle.

VARIETY

2000 Chardonnay

REGION

88% Great Southern
12% Margaret River

CELLARING

Medium term, secondary ageing characters after five years.



HOWARD PARK WINES

Margaret River & Great Southern
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