

# HOWARD PARK



FINE WINES  
WESTERN AUSTRALIA

## HOWARD PARK CHARDONNAY 2002



## CHARDONNAY 2002

### TECHNICAL NOTES

The 2001/2002 growing season was "interesting". Windy and wet conditions in November made flowering difficult, particularly in the Great Southern and Margaret River. The subsequent fruit set produced significantly decreased yields in some parts of these regions resulting in wonderful fruit intensity. A cool, dry summer extended the ripening season resulting in ripe fruit flavours without high levels of alcohol in the finished wine. Select batches of chardonnay from the Great Southern and Margaret River were fermented in 65% new and 35% one and two year-old French barriques. A small percentage of the barrels were lees stirred weekly, developing savoury yeast autolysis characters. The remaining barriques were sulphured, preventing the occurrence of malolactic fermentation, and thereby preserving their freshness and finer structure. The wine was blended in January 2002.

### TASTING NOTES

The 2002 Chardonnay combines cool-climate flavours with texture and complexity in a wine that is both delicate and subtle. The particularly careful attention paid to the wine has resulted in a brilliant, almost steely, pale straw appearance. The nose is an enticing combination of fine floral citrus with hints of peach. These aromas are supported by a richer savoury note from lees stirring, with hints of smoky, nutty barrel ferment characters providing background complexity. The wine has a seamless, refined palate with initial citrus and stone fruit flavours followed by a savoury, textural mid-palate and finishing with fine minerally grapefruit acidity and excellent French oak.

### VARIETY

2002 Chardonnay

### REGION

79% Great Southern  
21% Margaret River

### CELLARING

This wine will reward five years of careful cellaring.



HOWARD PARK WINES

Margaret River & Great Southern  
Western Australia

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