

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK SAUVIGNON BLANC 2003



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TECHNICAL NOTES

The 2003 growing season was unusually dry, with the lack of rain extending through to late March. The summer was also warm with several days in March reaching an uncharacteristic 40°C in the Great Southern. This combination resulted in an incredibly compact vintage with most of the whites harvested, at optimum ripeness, by the end of March. The lack of summer rain produced fruit that was also completely disease free.

The cool maritime climate of Denmark, on the South coast, is perfectly suited to vibrant Sauvignon blanc, particularly in years of minimal disease pressure.

Only the more pristine, finer free-run juice was used in the production of this wine.

The wine is unwooded, with fermentation occurring in stainless steel tanks. A low temperature, protective regime was adopted during its production, thereby preserving the more delicate fruit characters of this aromatic variety.

TASTING NOTES

In the glass, the wine looks very crisp displaying fresh green tinges to a very pale straw colour. The aromas are typical of cool-climate Sauvignon Blanc with lively tropical fruits and plenty of grassy herbaceousness and gooseberry. The array of flavours and the fine structure of the palate are an indication both of the quality of the vintage and of the use of only free-run juice. Initial flavours of passionfruit are balanced by more vibrant gooseberry and green apple characters, with a richer mid-palate of tropical fruits, leading to a long, fine citrus finish of lemons and grapefruit.

VARIETY

2003 Sauvignon Blanc

Region

100% Denmark

Cellaring

This wine is designed to be drunk in its youth. The clean, pure fruit flavours and fresh, vibrant structure are particularly delicious when young.



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