

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK RIESLING 2004



HOWARD PARK RIESLING 2004

TECHNICAL NOTES

Both the 2002 and 2003 seasons were reasonably low yielding wine grape harvests due largely to inclement conditions around the vine flowering time which occurs in spring. Windy and un-seasonally cool conditions at that time for both of these vintages compromised fruit set producing smaller bunches with fewer berries. By contrast, the weather in Spring at the end of 2003 during budburst and the emergence of flowers for the 2004 season was terrific; cool but sunny with little wind meant that fruit set was the fullest seen since 2001. It is a much held conviction that low yield means high quality but that really depends on why the yields were low. Yields were strong in 2001 and I cannot remember a higher quality vintage.

With fine conditions the 2004 season looked very promising, good shoot growth was achieved early and there was low disease pressure in the early part of the season. As the bunches developed however there were several episodes of rain and extended humidity across the whole state with some early incidence of *Botrytis cinerea* infection in varieties such as Chardonnay, Sauvignon Blanc and Riesling. We sent workers through to physically remove the infected bunches to prevent the disease spreading further.

In hindsight we could have left the bunches there because there followed an intense warm period which dried up any disease on the vine and turned the infected berries into raisins that dropped off the bunch as the season developed.

The middle part of the season was outstanding, particularly for Riesling producing fruit with the fine citric and mineral characters that typify this variety in the Great Southern.

The fruit was given a very gentle crush – just sufficient to burst the individual berries. The resultant “free-run” was kept separate, being the finest quality juice, free from the “grippy”, bitter phenolics associated with the skins. The Howard Park Riesling was selected from the best batches of fermented free-run juice, blended and bottled. This style of wine represents the purest expression of the fruit - a reflection of fruit quality.

TASTING NOTES

The wine is very pale with lively, steely green hues. The nose shows limes, apples and a mineral edge with just a hint of tropical passionfruit.

The palate is fine and tightly structured with vibrant grapefruit flavours and an impressively long finish of minerally citrus acids. The use of only free-run juice has given the wine a “finesse” that complements the delicate varietal flavours of Riesling.

VARIETY

2004 Riesling

REGION

Great Southern (Mt Barker/Porongurup)

CELLARING

The refreshing citrus flavours create a wine that is very appealing in its youth. However, it may take up to ten years before the fine steely structure transforms into the toasty, rich, complex wine that is an aged Riesling.



HOWARD PARK WINES

Margaret River & Great Southern
Western Australia

hpw@hpw.com.au

www.howardparkwines.com