

# HOWARD PARK



FINE WINES  
WESTERN AUSTRALIA

# HOWARD PARK CHARDONNAY 2009



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### TECHNICAL NOTES

There are a number of key characteristics that define the Howard Park Chardonnay year in year out. The wine is a fresh, vibrant fruit driven wine with an elegant, sophisticated, tight palate structure. It's these characteristics that define our Chardonnay as a modern Australian barrel fermented style of Chardonnay.

The 2008/2009 growing season was preceded by below average rainfall for the winter of '08, but it was still the best winter rain for several seasons. The spring was also punctuated with rain but the wind and cooler weather did affect set in many varieties including Gin-Gin clone chardonnay. The growing season was cooler and varieties ripened later than average. However, a benign end to the season saw all varieties ripen perfectly with higher natural acids and fine fruit structures.

The premium parcels of fruit for the 2009 Howard Park Chardonnay were hand-picked and refrigerated overnight. The fruit was then manually sorted to eliminate any damaged berries and loaded into our press for whole bunch pressing. Only the free run juice from the press is

considered for Howard Park as this is the most tightly structured and aromatic juice. The juice was then transferred directly into French oak barriques for fermentation with indigenous yeast from the vineyard allowed to complete the fermentation. A mixture of new (40%) and one and two year old (60%) French barriques was used for fermentation and maturation. The secondary malolactic fermentation was discouraged to maintain the natural backbone of acidity which is a hallmark of Howard Park Chardonnay.

Some lees stirring was employed to most batches, with the time stirring depending on the structure of each parcel of wine. A creamy texture that complemented the wine's natural zestiness was what we were looking for.

### TASTING NOTES

The Howard Park 2009 Chardonnay is pale straw in colour with a bright green hue on the rim of the glass. The wine's aroma opens before you in the glass. Mineral and citrus notes lead to creamy cashews and subtly integrated oak. Fermentation with indigenous yeast in French oak barriques and lees aging provides a creamy texture with flavours of almond meal. This texture complements the thrilling nectarine and rockmelon fruit and the crisp mineral-citrus structure. All of these characteristics provide a contemporary, sophisticated Chardonnay.

### VARIETY

2009 Chardonnay

### REGION

100% Great Southern

### CELLARING

Will enormously reward those patient enough to cellar. Will develop wonderful secondary characters during next 2-3 years & drink well up to 8 years.

Alc: 13.0%



### HOWARD PARK WINES

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