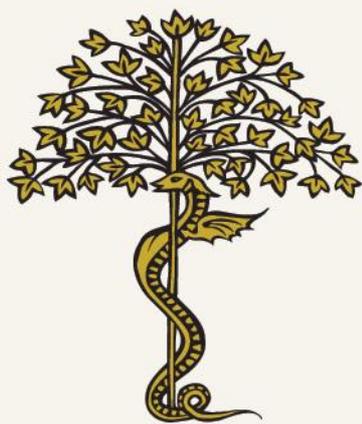


# HOWARD PARK



FINE WINES  
WESTERN AUSTRALIA

## HOWARD PARK ALLINGHAM CHARDONNAY 2011

The Allingham Chardonnay is the best selection of our grapes which grow in the Mt. Barker and Margaret River grape growing regions of Western Australia. From a rich selection of vineyard sites, is the inspiration and skill of our winemaking team that draws upon traditional winemaking methods and maturation in French oak to craft a layered, flavoursome and complex wine with the capacity to age gracefully.

### VINEYARDS

A most critical site selection has been applied before the establishment of our vineyards for the growing of Allingham Chardonnay. Each block contributes a complexity due to its unique mix of the soil, aspect, clone and microclimate. The 2011 wine is a blend of 68% Mt. Barker and 32% Margaret River grapes.

The Mount Barker portion grows on the south-east facing "C" block of our Mount Barrow Vineyard, at an elevation of 280M and is planted to the French clones of no: 96 and no: 95. Our Margaret River contribution comes from the Brookes Rd vineyard in the Karridale sub region of Margaret River. This block is also south east facing but planted with the Gin Gin or Mendoza clone. Vineyard yields were typically low with average yields between 3 to 5 t/ha.

### VINTAGE 2011

The 2011 growing season began with a warm and dry spring that was followed by a summer punctuated with perfectly timed rain events yet otherwise low in humidity. The autumn harvest period was dry and protracted with vintage conditions best described as on the warm side of perfect. The resulting white wines show bright acidity and an abundant and bold array of varietal expressions which are layered and pure.

### WINEMAKING

**Harvest Dates:** Margaret River: 27<sup>th</sup> February 2011 | Mt Barker: 6<sup>th</sup> March 2011

#### Fruit & Juice Handling

All batches are handpicked within the Baume range of 12<sup>o</sup> to 12.5<sup>o</sup>. These individual parcels are cooled overnight in vented crates, hand sorted then whole bunch pressed to extract only the free run juice.

#### Fermentation & Maturation

After minimal settling, the juices ferment naturally in French oak, of which 40% is new. Fermentation temperature is controlled between 18<sup>o</sup>C to 22<sup>o</sup>C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on lees in barrel for 11 months. A portion of each wine undergoes malolactic fermentation during this period.

#### Finishing

The wine was blended to tank and received minimal fining and filtration prior to bottling in February 2012.

### TASTING NOTES

Brilliant in appearance and pale straw in colour with lemon/lime hues. The bouquet is an enticing mix of white field flowers, grapefruit, pear essence and brioche. Enriched with layers of nutmeal, the palate's fine, creamy texture is supported by toasted vanillin oak. The bright lemon acidity adds a degree of restraint and length to finish the wine.

### CELLARING

A wine of great flavours, complexity and style, the 2011 Howard Park Allingham Chardonnay will age gracefully over the next 6 to 8 years.

# HOWARD PARK ALLINGHAM CHARDONNAY 2011



### VARIETY

2011 Chardonnay

### REGION

68% Great Southern  
32% Margaret River

### CELLARING

Over the next 6-8 years.

### ANALYSES

Alcohol: 13%

Acidity: 6.9 g/l

pH: 3.3

Residual Sugar: 0.7 g/l



### HOWARD PARK WINES

Margaret River & Great Southern  
Western Australia

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