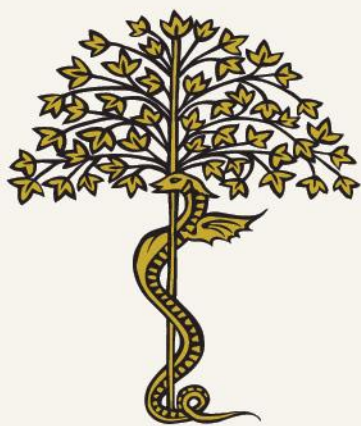


HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK CHARDONNAY 2011

TECHNICAL NOTES

The 2011 Howard Park Chardonnay is a selection from individual vineyard sites located in the Great Southern and Margaret River grape growing regions of Western Australia. The elevated and cool south facing sites of our Mt. Barrow, at 380M of altitude, are combined with warmer and more maritime sites of the Margaret River region, allowing us to capture strong varietal character and high natural acidity. A mixture of the Gin Gin and the French clones are available for our selection. Yields are low and average 4 to 6 tonnes per hectare.

Applied to this rich collection of unique vineyards, is the inspiration and skill of our winemaking team that draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine with the capacity to age gracefully.

VINTAGE 2011

Margaret River

In the Margaret River region, the vintage was without significant heat spikes or summer rains. Diurnal temperature variations were below average which meant the nights remained warm. The maritime cooling influences and retained soil moisture allowed the vines to maintain good canopy condition until harvest. While the characteristic afternoon southerly winds appeared less grating, the lack of humidity and warm conditions keep disease pressure low and vine function high.

The Great Southern

The Great Southern regions experienced warm to hot conditions throughout the 2011 vintage. Hot spells in March magnified the effect of little spring or summer rain. With soil moisture very low, the cooler south facing vineyard sites did receive some reprieve off the southern ocean. This relief was however limited as the seasonal onshore streams that deliver coastal drizzle and cooler conditions across the region, appeared weaker than normal.

WINEMAKING

Each batch is handpicked within the Baume range of 12^o to 12.5^o. The individual parcels of grapes are cooled overnight in vented crates, hand sorted then whole bunch pressed to extract only the free run juice. After minimal settling, the juices are allowed to ferment naturally in French oak, of which 40 % is new. Fermentation temperature is controlled between 18^oC to 22^oC 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. 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 Chardonnay will age gracefully over the next 6 to 8 years.

HOWARD PARK CHARDONNAY 2011

VARIETY

2011 Chardonnay

REGION

53% Great Southern
47% Margaret River

CELLARING

Over the next 6-8 years.

ANALYSES

Alcohol: 13%

Acidity: 6.9 g/l

pH: 3.1



HOWARD PARK WINES

Margaret River & Great Southern
Western Australia

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