

HOWARD PARK



HOWARD PARK CHARDONNAY 2012

TECHNICAL NOTES

The most critical site selection is applied to our vineyards for the growing of Howard Park Chardonnay. Each site contributes a complexity that is unique to the combination of soil, aspect, wine grape clone and microclimate found therein.

The 2012 Howard Park Chardonnay is a selection from individual vineyard sites located in the Mount Barker, Porongurup and Denmark sub-regions of the Great Southern. The elevated and cool south facing sites of our Mt. Barrow, at 380M of altitude provide most of the grapes, with smaller contributions coming from our long delivering Porongurup and Denmark growers. A mixture of the newish French clones and the local favourite *Gin Gin*, are available for our selection. Yields are always low to average at 4-6 tonnes per hectare. Applied to this rich collection of unique vineyards, is the inspiration and skill of our winemaking team that draw 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.

VINTAGE 2012

The 2012 growing conditions in the south west of Western Australia were, yet again, favourable for making of great wine. After a winter of just enough rain, the spring to autumn period was continuously warm to hot, dry and characterised by less than average summer precipitation or humidity.

An added bonus to the benign harvest conditions was the explosion of native blossom which sated the otherwise grape-loving, resident bird populations.

The Mount Barker and Porongurup sub regions experienced warm to hot conditions throughout vintage. Hot spells in March magnified the effect of little spring or summer rain. With soil moisture very low, the cooler south facing vineyards and those closer to the coast in Denmark, 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, were weaker than normal.

These warmer than average conditions did accelerate ripeness and allowed most varieties to be harvested early.

WINEMAKING

Fruit & Juice Handling

Each batch is handpicked in the cool of the early morning between 12 to 12.5 degrees Baume. The individual parcels of grapes are cooled immediately and until the next morning before hand sorting and whole bunch pressing to extract the free run juice.

Fermentation & Maturation

After minimal settling, the juices are allowed to ferment naturally in French oak, 30 % new and 70 % once used. Fermentation temperature is controlled between 18°C to 22 ° C and the lees are stirred weekly in the later stages of fermentation.

The separate vineyard blocks are matured on lees in barrel for 9 months. A portion of each wine undergoes malolactic during this period.

Finishing

The wine was blended to tank and received minimal fining and filtration before bottling in February 2013.

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 2012 Howard Park Chardonnay will age gracefully over the next 6 to 8 years.

FOOD MATCH

Grilled Western Australian dhufish served with a warm spring salad of snow peas, asparagus, baby spinach and crumbled goat's feta.

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VARIETY

2012 Chardonnay

REGION

100% Great Southern –
Mount Barker
Porongurup
Denmark

CELLARING

Over the next 6-8 years.

ANALYSES

Alcohol: 13%

Acidity: 8.4 g/l

pH: 3.2

Residual Sugar: 1.9 g/l



HOWARD PARK WINES

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