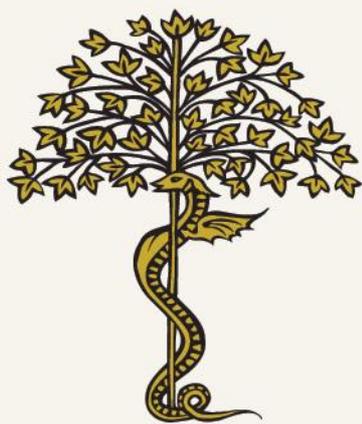


HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK PORONGURUP RIESLING 2013

THE SEASON

The Mount Barker and Porongurup regions began the growing season with just adequate soil moisture and catchment fill. Some very cool and blustery spring weather in November did impact flowering, set and early spring growth on exposed sites. Summer was punctuated with hot spells, which magnified the effects of little spring or summer rain. With soil moisture low, the south facing vineyard sites did receive some cooling breezes off the southern ocean.

These hot and very dry conditions accelerated ripeness with sugar accumulation well in advance of flavour in late March.

A vigorous deluge of between 25 to 60 mm of rain across the Great Southern in early April combined with cooling autumn temperatures slowed the red maturities and resulted in a late finish to the vintage.

With yields below average, the wines produced from the 2013 vintage are full of concentrated fruit flavours, good acidity and fine ripe tannins. This vintage will be excellent for Chardonnay, Riesling and Shiraz.

2013 has delivered Riesling with bold varietal fruit and tight linear acidity.

THE SITES

The Porongurup Riesling is the finest cut of free juice from two of the oldest vineyard plantings in the Porongurup sub-region. Both vineyards sit high yet on opposing shoulders of the volcanic outcrop that dominates the surrounding landscape.

The warm north facing site at an elevation of 333 m provides intense citrus fruit character to the wine, while the south facing site at 226M and cooled by the breezes off the southern ocean provides a hint of delicacy, white blossom perfume and restraint.

HARVEST

The Porongurup vineyards were harvested on 13th and 20th March at 11.5 be. Both sites were machine harvested in the cool of the very early morning.

WINEMAKING

Each vineyard block is vinified separately in stainless steel tanks. After settling bright, the free run juice is racked before a long and cold fermentation which preserves delicate varietal fruit flavours. Blending occurs in June of the vintage year, with the objective of showcasing the typicity of each site in the final wine.

TASTING NOTES

Luminous pale lime/yellow in colour with a lemon blossom scent that is rich, sweet and reminiscent of the fruit to come. The intense lemon lime citrus flavours of the palate are finessed with a shale-like minerality. A fine liner acidity provides length and structure to complete the wine.

CELLARING

In its youth, the Porongurup Riesling is bracing and bright in style, full of abundant fresh fruit, a mineral texture and tight acidity. In time the wine will develop a nut praline and poached citrus richness whilst retaining its linear acidity and stone-like minerality. Howard Park Rieslings will cellar for more than 10 years.

HOWARD PARK PORONGURUP RIESLING 2013



VARIETY

Riesling

REGION

Porongurup

CELLARING

More than 10 years

ANALYSES

Alcohol: 12% v/v

pH: 3.0

TA: 8.70 g/l

Residual Sugar: 0.9 g/l



HOWARD PARK WINES

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