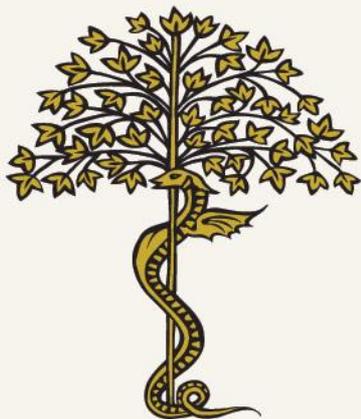


HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK 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 Great Southern Riesling is an annual blend of the finest cut of free juice from select vineyards in the Mt. Barker and Porongurup subregions of the Great Southern. Our Mt Barrow vineyard dominates the blend. This vineyard is planted on a south facing ridge-top with an elevation of between 285 to 370 m and a panorama that spans east to west where it is cooled by the breezes off the southern ocean.

HARVEST

The harvest of the Riesling blocks on the Mt. Barrow vineyard occurred from 17th to 20th March within a Baume range of 11.0 to 11.7. The Porongurup blocks were harvested on 13th and 20th March at similar ripeness.

All blocks 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 to preserve 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

Brilliant and pale lemon yellow in colour with intense and lifted aromas of zested lemon/lime citrus and fresh pears.

The palate is full of fresh citrus, nashi pear and golden delicious apple flavours that give depth and richness. Whilst defined by these rich fruit flavours, the palate is guided by a fine, citrus acidity that adds length and finish to the wine.

CELLARING

In its youth, the Great Southern Riesling is bright in style, full of abundant fresh fruit, a tight citrus acidity. In time the wine will develop a nut praline and poached citrus and apple richness whilst retaining its linear acidity.

Howard Park Rieslings will cellar for more than 10 years.

HOWARD PARK RIESLING 2013



VARIETY

Riesling

REGION

90% Mount Barker
10% Porongurup

CELLARING

More than ten years

ANALYSES

Alcohol: 12%v/v

pH: 2.97

Acidity: 8.55g/lt

Residual Sugar: 1.3g/lt



HOWARD PARK WINES

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