

HOWARD PARK



HOWARD PARK CHARDONNAY 2013

TECHNICAL NOTES

The 2013 Howard Park Chardonnay is a selection from individual vineyard sites. The elevated and cool south facing sites of our Mt. Barrow vineyard in Mount Barker provide an elegant fruit weight and linear acidity, while the Porongurup site, planted to the gin gin clone gives restrained power and sweetness. Southern Margaret River's classic contribution is opulent fruit and bright acidity.

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 2013

Continuing a fantastic and lucky 7-year vintage run in the South West of WA, conditions in 2013 (despite below average rainfall & a blustery spring) were dry and warm from late spring until mid-autumn – conducive to the making of great wine!

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 over night before hand sorting and whole bunch pressing of the free run juice directly to barrel.

Fermentation occurs naturally in French oak, 30 % new and 70 % once used. 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.

The wine was blended to tank and received minimal fining and filtration before bottling in February 2014.

TASTING NOTES

Crystalline bright with a lemon skin colour. Laced with aromas of honeysuckle and citrus blossom, peach skin, pear essence, vanilla, nougat and patisserie. The palate is rich in summer and citrus fruits, yet restrained by a chalky/mineral thread that provides texture and drive. Subtle support from fine grain French oak adds further complexity. A bright lemon acidity gives length and finish to the wine.

CELLARING

A wine with boundless nuances of flavour, complexity and style. The 2013 Howard Park Chardonnay will age with grace over the next 5 to 7 years.

FOOD MATCH

Crispy skin barramundi with a mango, chilli and coriander salsa.

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VARIETY

2013 Chardonnay

REGION

Western Australia -
52% Mount Barker
39% Margaret River
9% Porongurup

CELLARING

Over the next 5-7 years.

ANALYSES

Alcohol: 13% v/v

Acidity: 8.1 g.lt

pH: 3.22

Residual Sugar: 0.9 g.lt



HOWARD PARK WINES

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