

HOWARD PARK



HOWARD PARK CHARDONNAY 2014

TECHNICAL NOTES

The Howard Park Chardonnay is a selection from our individual vineyard sites located in the prime grape growing subregions of Western Australia; Mount Barker, Porongurup and Margaret River. Each site brings a unique complexity to the wine.

The elevated, cool, south facing sites of our Mount Barrow vineyard in Mount Barker provide an elegant fruit weight and linear acidity. The Porongurup vineyard, planted to the *gin gin* clone, gives restrained power whilst southern Margaret River's contribution is opulent fruit and bright acidity.

Applied to this rich collection of 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.

VINTAGE 2014

Growing conditions in the south west of Western Australia were fabulous for the making of great wine and extended the succession of highly rated vintage since 2007. The typical weather pattern of sufficient yet below average winter rains; a cool and moody spring, a warm, dry summer and a benign autumn, set an exciting backdrop.

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 2015.

TASTING NOTES

A clear lemon yellow in colour and a very complex bouquet full of new Chardonnay. Aromas of vanilla bean spice .lemon curd, nougat, a rising mineral flintiness and powerful pink citrus and white flesh nectarine fruits. The palate is rich and lively yet restrained and textured by a chalky/mineral thread. A little more than subtle, the fine grain French oak adds a breadly complexity. The bright acidity gives length, clarity and finish to the wine.

Date tasted: April 2nd 2015

CELLARING

A wine with boundless veils of flavour, complexity and style. Drink over the next 5 years .

FOOD MATCH

Crab cakes with a spicy mango salsa.

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VARIETY

2014 Chardonnay

REGION

Western Australia -
65% Mount Barker
23% Margaret River
12% Porongurup

CELLARING

Over the next 5 years.

ANALYSES

Alcohol: 13% v/v

Acidity: 7.2 g.lt

pH: 3.22

Residual Sugar: 0.7 g.lt



HOWARD PARK WINES

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