



## HOWARD PARK *Regional Range*

### FLINT ROCK PINOT NOIR 2013

The name "Flint Rock" epitomises the fine mineral structure and savoury elegance of wines produced from the premium grape growing sub-regions in the Great Southern of Western Australia. This Howard Park regional selection draws upon the varietal heroes of the three primary sub-regions; Mt. Barker, Porongurup and Frankland River to produce wines of regional typicity and character.

#### Technical Note

The Flint Rock Pinot Noir is an annual selection from individual vineyard blocks and clones grown on our Mt. Barker and Porongurup vineyards. These vineyards are located on both south and north facing ridge-tops with elevations of between 285 to 370m. The landforms of the region are some of the oldest in the world.

#### The 2013 season: Mount Barker and Porongurup

The Mount Barker and Porongurup regions began the growing season with just adequate soil moisture and catchment fill. Cool and blustery spring weather in November did impact flowering, set and early growth. Summer was punctuated with hot spells, which magnified the effects of little rain. The south facing vineyard sites received some reprieve from the cooling breezes of the southern ocean. A vigorous deluge of approx. 60 mm of rain across the region in early April and cooling autumn temperatures slowed the red maturities and resulted in a late finish to 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 Pinot Noir and Shiraz.

**Winemaking:** The individual vineyards that contribute to Flint Rock Pinot Noir are vinified separately. Each batch is hand-picked between 13 and 14 °Be of ripeness and cooled before sorting and destemming to 4 tonne open fermenters. The cold soak continues for several days until the must warms and the fermentation initiates. Temperature of fermentation is between 22°C to 25°C and the cap is plunged daily. A portion of wine is maintained on skins post the fermentation to allow the malolactic to complete prior to basket pressing to barrel. After 12 months in French oak, the batches are blended to tank and held for 2 months prior to fining, filtration and bottling.

#### Tasting Note

Top notes of violets enhanced with swirling aromas of poached strawberries and warm doughy, fruit muffins. The palate is lively mix of blue/red berry and dark cherry fruits deftly cradled in fine oak. In structure, the wine is fine, even feminine with a guiding mineral acidity, so typical of the region, which adds length and finish.

**Food Ideas:** Peking duck

**Cellaring:** Now and over the next 4 years.



#### Wine Analyses

<b>Alcohol:</b>	13.5% vol
<b>Standard Drinks:</b>	8
<b>pH:</b>	3.56
<b>Acidity:</b>	6.32 g.lt
<b>Residual sugar:</b>	0.5 g.lt
<b>Mt. Barker:</b>	85%
<b>Porongurup:</b>	15%
<b>Pinot Noir</b>	100%

#### HOWARD PARK WINES

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& Great Southern  
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