



HOWARD PARK *Regional Range*

FLINT ROCK SHIRAZ 2010

100 % Great Southern

The dry and cool to mild continental climes of the Great Southern wine region produce a Shiraz with great depth, structure and a compelling array of classic varietal flavours. This great affinity of variety and region is showcased in the Flint Rock Shiraz from a blend of two vineyard sites, one in each of the most prominent sub regions, Frankland River and Mount Barker.

Each sub-region contributes in a strongly individual way to create a wine where the whole is greater than the sum of the two parts. Frankland River's ripe powerful fruit and big structure is countered by the spice, gentle sweet fruits and savoury elegance of Mount Barker.

Each site adds to the complexity of the wine due to its unique combination of soil, aspect, clone and microclimate.

Technical Note

Vineyard: The Flint Rock Shiraz is an annual selection from individual vineyard blocks located in Frankland River and Mount Barker. The predominant soils are lateritic gravelly/sandy loams over granite. Yields are low to moderate.

The 2010 season: 2010 was another exceptional vintage from the premium, southern grape growing regions of Western Australia. Winter rainfall was close to the long term average. The growing and ripening seasons, while largely warm and dry were punctuated with rains and windy conditions that did affect set and subsequent yields in many varieties. Warm, dry weather from late summer to mid- autumn delivered even ripening for the harvest. This mild end to the season allowed all varieties to ripen perfectly with high natural acidity, fine fruit structure and silky tannins.

Winemaking: Harvest of the 2010 Flint Rock Shiraz occurred in late March. Vinification occurs in small open vat and closed stainless steel fermenters with diligent cap management to extract fine fruit tannin and strong varietal flavour. Each vineyard block is retained and managed separately throughout vinification and maturation in order to build a grape and wine history of the vineyards over time. Selected vats are run to barrel at 2 to 3° Be to capture new barrel characters from the final few degrees of fermentation. The remaining blocks are pressed at dryness to retain fruit vibrancy. Oak maturation is for 15 months in a combination of new and old French and American oak. The wine was blended in September 2011 after egg white fining and light filtration, and bottled in December 2011.

Tasting Note

Blend: 100% Shiraz.

Appearance: Deep and dense garnet.

Aroma: Dark sweet plums and black cherry with liquorice, star anise and black pepper spice.

Palate: Concentrated, compact and intense in berry and plum fruits with hints of brushed earth, minerals and savoury spice.

Food Ideas: Cantonese Roast Pork Belly.

Cellaring: Now and over the next 5 years.



Wine Analyses

Alcohol:	14%vol
pH:	3.60
Acidity:	6.2g.lt
Residual Sugar:	0.4g.lt

HOWARD PARK WINES

Margaret River
& Great Southern
Western Australia

hpw@hpw.com.au

www.burchfamilywines.com.au