



## HOWARD PARK *Regional Range*

### FLINT ROCK SHIRAZ 2011

*2011 was an excellent vintage from the premium, southern grape growing regions of Western Australia. A warm and dry spring followed by a summer punctuated with perfectly timed rain events was otherwise low in humidity. The autumn harvest period was dry and protracted with vintage conditions best described as on the warm side of perfect. The resulting red wines have definitive varietal expression, rich fruit power and fine tannins.*

#### Technical note

**Vineyard:** The Flint Rock Shiraz is an annual selection from individual vineyard blocks located in Frankland River and Mount Barker. For the 2011 wine fruit was sourced primarily from Block 8 of the Lange Vineyard in Frankland and the Figtree Vineyard in Mount Barker. The predominant soils are lateritic gravelly/sandy loams over granite. Yields are low to moderate. The different micro-climates in these sub-regions and individual vineyards help to build complexity by adding complementary characteristics to the wine – Frankland is renowned for ripe fruit and structure while Mount Barker contributes elegance and savoury nuances. The predominant soils are lateritic gravelly/sandy loams over granite. Yields are low to moderate.

**Winemaking:** Harvest of the 2011 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° Baume 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 2012 after egg white fining and light filtration, and bottled in December 2012.

#### Tasting Note

The colour is a rich and attractive dark crimson. Initially subtle on the nose with dominant aromas of dark cherry and raspberry, patience reveals intriguing hints of iodine, anise and smoked meats. The silky, medium-bodied palate displays elegance and balance – primary sour cherry and dark plum fruit characters are supported by hints of vanilla, white pepper and cola. Evident but unobtrusive tannin and supporting oak highlight the potential of this wine to build further complexity in the medium term.

**Food Ideas:** Enjoy this wine with slow-braised lamb shoulder, puy lentils, lardo and sage

**Cellaring:** Drink now and over the next 5 years.



#### Technical Data

**Variety:** Shiraz 100%  
**Region:** Great Southern  
(Mount Barker/Frankland)  
**Alcohol:** 14%vol  
**pH:** 3.55  
**Acidity:** 6.0g.lt  
**Residual Sugar:** 0.9g.lt

HOWARD PARK WINES

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