



HOWARD PARK

Regional Range

FLINT ROCK SHIRAZ 2012

100 % Great Southern

Technical note

Vintage 2012:

The Mount Barker and Porongurup regions experienced warm to hot conditions throughout the 2012 vintage. The effect of little spring or summer rain was intensified by hot spells throughout March. With soil moisture very low, the cooler south facing vineyard sites did receive some reprieve off the southern ocean. This relief was however limited as the seasonal on shore streams that deliver coastal drizzle and cooler conditions across the region, appeared weaker than normal. These warmer than average conditions did accelerate ripeness and allowed red varieties to be harvested earlier as mature flavours, tannin and intense colour were evident at lower Baume's. The wines produced from the 2012 vintage are full of bright fruit flavours, good acidity and ripe tannins.

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.

Vinification

Harvest of the 2012 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 2013 after egg white fining and light filtration, and bottled in October 2013.

Tasting Note

Appearance: Deep and dense garnet.

Aroma: Lush, rich plums and black cherry with vanilla and black pepper spice.

Palate: A delicate Shiraz with primary fruit notes of blackberry followed by hints of nutmeg, & smooth, dark, velvet chocolate.

Food Ideas: Slow roasted Pork Belly with Sage.

Cellaring: Now and over the next 5 years.



Technical Data

100% Shiraz

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

HOWARD PARK WINES

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& Great Southern
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