



HOWARD PARK *Regional Range*

FLINT ROCK CHARDONNAY 2009

Flint Rock epitomises the fine mineral structure of Chardonnay produced from the cool climate Mt. Barker grape growing sub-region of the Great Southern in Western Australia.

Technical Note

The Flint Rock Chardonnay is an annual selection from individual vineyard blocks and clones located on our Mt. Barrow vineyard. The vineyard is planted on a south facing ridge-top with an elevation of between 285 to 370m. This site has shallow soils over rock with a high component of lateritic gravel. The yield in 2009 was 2.67 t/ha.

The 2009 season: A winter of inadequate rainfall was followed by a wet and cold spring which reduced yield due to poor flowering conditions. Whilst the cool start to summer further delayed ripening, the benign warm weather of autumn allowed for even fruit ripeness across all varieties. The resultant white wines are subtle in fruit flavour and fine in structure.

Winemaking: All the individual vineyards that contribute to the Flint Rock Chardonnay are vinified separately. Each batch is hand-picked at between 12.2 to 12.5 °Be and cooled over night before sorting and whole bunch pressing to extract the free run juice. Fermentation occurs in a combination of older French oak and tank. Temperature of fermentation is controlled between 18°C to 22°C and the lees are stirred regularly from the end of fermentation and throughout the malo-lactic. After 12 months in barrel, the wine is blended to tank and held for 2 months prior to fining and filtration. Bottling occurs in May of the year post the vintage and is released after sufficient bottle maturation.

Tasting Note

Aroma: Delightful scents of white field flowers, pear drop essence and citrus oils enriched with minerals, nutmeg spice and caramel.

Palate: From the fermentation and malo-lactic in oak, the palate's pliable core of citrus, peach, honeydew and dried pear are moulded around a fine nut-meal texture and crème brulee richness. A distinct and soft mineral acidity finishes the wine.

Food Ideas: Char-grilled marron, smoked chicken salad, brie and pistachio nuts.

Cellaring: Now and over the next 4 years.



Wine Analysis

Alcohol:	13%vol
Standard Drinks:	7.4
pH:	3.14
Acidity:	7.2g/lt

HOWARD PARK WINES

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