



HOWARD PARK

Regional Range

FLINT ROCK PINOT NOIR 2009

Flint Rock Pinot Noir epitomises the fine mineral structure and subtle fruit flavours produced from the cool climate grape growing region of the Great Southern in Western Australia.

Technical Note

The Flint Rock Pinot Noir is a combination of individual vineyard blocks and clones from our Mt. Barrow vineyard and selected long term growers. The coming together of these special vineyard sites provides a rich complexity to the wine due to the unique combination of soils, aspect, clones and microclimates.

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

Winemaking: All the individual vineyards that contribute to the Flint Rock Pinot Noir are vinified separately. Each batch is hand-picked at between 13.5 to 14.5 °Be and cooled over night before sorting and destemming to 4 tonne open top fermenters. Cold soak continues for several days until the must warms and the fermentation initiates. Temperature of fermentation is controlled between 22°C to 25°C and the cap is plunged daily. The skins are maintained warm, post the fermentation to allow the malolactic to complete prior to basket pressing to barrel. After 18 months in French oak, the wine is blended to tank and held for 2 months prior to fining and filtration. Bottling occurs in May of the second year post the vintage and is released after sufficient bottle maturation.

Tasting Note

Aroma: Sautéed wild sweet cherry and raspberry fruit aromas with freshly baked fruit muffin and underlying earth, star anise and truffle notes.

Palate: Subtle sweet and sappy ripe red fruits, with mushroom and spice. The fine fruit tannins of the mid palate provide a silky texture while a distinct and soft mineral acidity finishes the wine.

Food Ideas: Duck confit with puy lentils, creamy bleu St. Augustin

Cellaring: Now and over the next 4 years.



Wine Analysis

Alcohol:	14%vol
Standard Drinks:	8.3
pH:	3.52
Acidity:	6.7g.lt

HOWARD PARK WINES

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& Great Southern
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