



## HOWARD PARK

### *Regional Range*

#### FLINT ROCK PINOT NOIR 2010

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

#### Technical Note

*This wine is sourced exclusively from three of the clones of Pinot Noir planted on three different soil types at our Mt Barrow vineyard. Each site and clone adds to the complexity of the wine due to the unique combination of soil, aspect, clone and microclimate. Applied to this rich collection of choice, is the inspiration and skill of our winemaking team. The inclusion of traditional winemaking methods and the use of fine grain French oak crafted a layered, flavoursome and fine wine with the capacity to age gracefully.*

**Vineyard:** The Flint Rock Pinot Noir 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 285 to 370 metres above the sea. This site has shallow soils over rock with a high component of lateritic gravel and a small component of loam.

**The 2010 Season:** Another challenging yet rewarding vintage for 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 Pinot Noir. Warm, dry weather in late summer and early autumn delivered even ripening for the April harvest of Pinot. The mild end to the season saw all varieties ripen perfectly with high natural acidity and fine fruit structure and silky tannins.

**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<sup>0</sup>Be and cooled over night before sorting and de-stemming to 4 tonne open top fermenters. A small percentage of whole bunch is included in one fermenter, as the cold soak continues for several days until the must warms and the fermentation initiates. Temperature of fermentation is controlled between 22<sup>0</sup>C to 25<sup>0</sup>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

**Appearance:** Deep garnet

**Aroma:** Warm, opulent and filled with aromas of sautéed wild sweet cherry, freshly baked fruit muffins and underlying earth, star anise and charrly notes.

**Palate:** Abundant sweet red fruits, savoury mushroom and spice with a hint of sappiness from the inclusion of a small percentage of stalks in the fermentation.

The ample fine fruit tannins provide structure to the rich fruit weight and a distinct mineral acidity deftly finishes the wine.

**Food ideas:** Duck confit with puy lentils, creamy bleu St. Augustur

**Drink:** Now and over the next 4 years.



#### Wine Analysis

<b>Alcohol:</b>	13.5%vol
<b>Standard Drinks:</b>	8.0
<b>pH:</b>	3.53
<b>Acidity:</b>	6.3g.lt

HOWARD PARK WINES

Margaret River  
& Great Southern  
Western Australia

hpw@hpw.com.au

[www.howardparkwines.com.au](http://www.howardparkwines.com.au)