



## HOWARD PARK *Regional Range*

### MIAMUP CABERNET SAUVIGNON 2009

*Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon is without doubt Margaret River's greatest natural asset. Great Cabernet should be both perfumed and poised, and meticulous site selection is critical to achieving these key attributes.*

#### Technical Note

**Vineyard:** The Cabernet Sauvignon grapes are sourced from several select vineyard sites located around the township of Cowaramup in the Wilyabrup sub region and north to Wildwood Rd in an endeavour to capture ripe fruit flavours yet retain the distinctive perfume of Margaret River Cabernet Sauvignon.

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

**Blend:** 100% Cabernet Sauvignon

**Winemaking:** All the individual vineyard blocks that contribute to the Miamup Cabernet Sauvignon are vinified separately. After fermentation on skins the malolactic is conducted in tank prior to barrel maturation. Maturation occurs in our favourite French tonnellerie's barriques for 18 months. The length of time in oak is important for the integration of the oak and fruit tannins in the wine. Bottling occurs in May of the second year, post the vintage and release is 12 months after bottling.

#### Tasting Note

**Appearance:** dark ruby.

**Aroma:** Youthful and classic cabernet aromas of chocolate mint, violets, briary hedgerow fruits with a touch of mocha and toasted oak spice.

**Palate:** A bag of bramble and briary fruits - red currants, mulberries, plums, blackberries and blueberries, all supple and rich. This ambling fruit richness is bridled by plentiful and fine fruit tannins, well assisted by the finest grained French oak.

**Food Ideas:** Barbecued lamb and Manchego

**Cellaring:** Seven years plus and best from 2011 to 2016.



#### Wine Analysis

<b>Alcohol:</b>	13.5%vol
<b>Standard Drinks:</b>	8
<b>pH:</b>	3.48
<b>Acidity:</b>	5.9 g.lt

#### HOWARD PARK WINES

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