



## HOWARD PARK

### *Regional Range*

### MIAMUP CABERNET SAUVIGNON 2010

*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 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 Cabernet Sauvignon. Warm, dry weather in late summer and early autumn delivered even ripening for the April harvest. The mild end to the season saw all varieties ripen perfectly with high natural acidity and fine fruit structure and silky tannins.

**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:** Deep ruby red.

**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 2013 to 2020.



#### Wine Analysis

<b>Alcohol:</b>	14%vol
<b>Standard Drinks:</b>	8.3
<b>pH:</b>	3.6
<b>Acidity:</b>	6.2 g.lt

HOWARD PARK WINES

Margaret River  
& Great Southern  
Western Australia

hpw@hpw.com.au

www.howardparkwines.com.au