



HOWARD PARK *Regional Range*

MIAMUP SAUVIGNON BLANC SEMILLON 2011

64% Sauvignon Blanc, 36% Semillon

The temperate maritime region of Margaret River stretches a distance of 100kms from north to south. Subtle climatic changes and soil diversity along this substantial stretch of coastal land produce an extensive array of varietal expressions in both Sauvignon Blanc and Semillon. From this treasure trove of diversity and choice the region's signature blend has evolved.

Technical Note

Several vineyard sites contribute to this blended wine. All the Sauvignon Blanc sites are located in the southern part of the region in order to capture strong varietal intensity and high natural acidity. The Semillon is more broadly sourced from the south and centre of the region to include the full spectrum of ripe Semillon's varietal characteristics.

The 2011 season: A warm and dry spring followed by a summer punctuated with perfectly timed rain events, was otherwise low in humidity. The autumn harvest period was dry and protracted with vintage conditions best described as on the warm side of perfect. The resulting white wines show an abundant and bold array of varietal expressions which are layered and pure.

Winemaking: Each individual vineyard that contributes to the Miamup Semillon Sauvignon Blanc is vinified separately. One third of every batch is barrel fermented in a combination of new and older oak, with the balance tank fermented. The yeast lees are stirred regularly in both tank and barrels for two months prior to blending, fining and filtration. Bottling occurs in June of the vintage year, in time for a spring release.

Tasting Note

Aroma: Elder flowers, black currants and gooseberries with yellow and pink citrus zest, sweet herbs and just a dash of vanilla pod spice.

Palate: A bundle of flavours, layers and textures. Fresh lemon/lime citrus and luscious custard apple, yellow flesh peach and quince. The citrus oil and lemon butter thickness of the palate is finished with a fruit tingling acidity.

Food Idea: Goat's cheese, pistachio and rocket salad or marinated, barbecued prawns.

Drink: Now and over the next two years as the Semillon contribution allows this regional blend to blossom.



Wine Analysis

Alcohol:	13%vol
Standard Drinks:	7.7
pH:	3.25
Acidity:	7.2g.lt

HOWARD PARK WINES

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