



HOWARD PARK *Regional Range*

MIAMUP SAUVIGNON BLANC SEMILLON 2012

65% Sauvignon Blanc 35% Semillon, 100% Margaret River

The temperate maritime region of Margaret River stretches a north south distance of 100kms and is bound by ocean on three sides. Along this substantial stretch of coastal land, subtle climatic differences exist over the five physiographic regions and fifteen diverse land form systems of the Leeuwin Naturaliste area. Such diversity of sites has produced 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. 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 capture the full spectrum of ripe fruit flavours on offer.

The 2012 season: A winter of abundant rains ensured the soil profile was adequately replenished for the growing season ahead. Warm and dry to hot conditions prevailed from spring, through the summer and autumn. An added bonus to the benign harvest conditions was the explosion of native blossom which satiated the otherwise grape-loving, resident bird population.

The 2012 white wines show an abundant and bold array of varietal expressions which are layered and pure.

Winemaking: Each individual vineyard block that contributes to the Miamup Sauvignon Blanc Semillon is vinified separately. One third of the every batch is barrel fermented in a combination of new and older oak, with the balance tank fermented. Barrel ferment temperature is controlled at several degrees higher than the tank components and the lees are stirred regularly in both tank and barrels for 2 months prior to blending, fining and filtration.

Bottling occurs in June of the vintage year, in time for a spring release.

Tasting Note

Appearance: A bright pale lime yellow.

Aroma: Inviting notes of elder flower, black currant and gooseberry with white and pink citrus, lemon verbena and vanilla pod spice.

Palate: Many layers of fruit flavour the palate - lemon /lime citrus; gooseberry; custard apple; peach flesh and quince, all lusciously ripe. Textures of lemon butter and citrus oil add dimension and richness to the palate which is finished with a fruit tingling acidity.

Food Idea: Grilled salmon with a lemon caper aioli and steamed greens.

Drink: Now and over the next 3 years as Semillon's structural contribution allows this regional blend to blossom.



Wine Analysis

Alcohol:	13%vol
pH:	3.13
Acidity:	6.1g/lt
Residual Sugar:	0.9g/lt

HOWARD PARK WINES

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