



HOWARD PARK *Regional Range*

MIAMUP SAUVIGNON BLANC SEMILLON 2013

72% Sauvignon Blanc 28% 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 blend. Sauvignon Blanc is sourced from the southern part of the region in order to capture strong varietal intensity and high natural acidity. 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 2013 season: The growing season in Margaret River kicked off with a rain filled soil profile and full catchments. Late spring in Margaret River was mild and windy with a 4 day period of damaging north westerly's during flowering. This common spring weather pattern did affect flowering, set and subsequent yields in Chardonnay, Sauvignon Blanc and Cabernet Sauvignon. Other than this blustery start, the vintage was uniformly warm to hot and without significant summer rains. While yields were largely below average, the wines produced from the 2013 vintage are full of well-defined varietal fruit flavours, bright acidity and supple tannins.

Winemaking: Each individual vineyard block that contributes to the Miamup Sauvignon Blanc Semillon is vinified separately. Most batches are cool fermented in stainless steel to maximize varietal character and fruit flavour. Special batches are hand-picked, whole fruit pressed and fermented in oak to add complexity and texture.

The wine is bottled in June of the vintage year, in time for a spring release.

Tasting Note

Appearance: Shiny with lime and lemon hues.

Aroma: Warm tones of ripe summer fruits with spicy hints of lemon verbena and vanilla pod.

Palate: So much fruit! Ruby grapefruit; custard apple; gooseberry and quince, all decadently ripe. Lemon curd and citrus oil both zesty and rich add tartness and texture to the palate which is finished with a citric/mineral acidity.

Food Idea: Goat's curd, baby spinach and lemon thyme pasties served warm.

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



Wine Analysis

Alcohol:	13%vol
pH:	3.16
Acidity:	7.2g/lt
Residual Sugar:	1.4g/lt

HOWARD PARK WINES

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