



HOWARD PARK

ESTABLISHED 1986

2017 ABERCROMBIE CABERNET SAUVIGNON

Howard Park's winemaking philosophy is to craft elegant, age-worthy wines from our best sites in the Margaret River & Great Southern regions of Western Australia. Critical site selection, meticulous viticultural practice and detailed winemaking underline each Icon wine.

In name, the Icon wines pay homage to significant members of the Burch family. The Abercrombie is Howard Park's finest Cabernet Sauvignon. Jeff Burch, the owner of Howard Park, has named this wine after his Great Grandfather and mentor, Walter Abercrombie.

TASTING NOTES

The bouquet of this wine is all perfume, poise and pleasure for the lover of fine Cabernet. Great depth and nuance, as the sweet and saintly violets meld with bush herbs as fresh red, blue and black fruits, gently simmer beneath the surface.

Naturally the flavour and structure of the palate is no less exciting.

A graphite mineral/savoury note gives a defined flavour and direction to start as rich berry fruits dominate the mid palate then succumb to supple, linear fruit tannins, cajoled by slick cocoa oak notes that complete the wine.

This wine is an organoleptic extravaganza and will give great enjoyment for decades.

Tasted - Janice McDonald, January 2020

VINTAGE

As the never-ending vintage of 2017 came to a close in early May, we reflected on an unusual season. After a cold, wet winter/spring and annual rainfall above the averages of the past decade, the stage was set for a late start to vintage.

Early spring growth was slow, and anecdotes of the very cool 2006 vintage began to circulate as summer progressed in the same, mild fashion. Were we heading for the perfect calamity of high yields in a cool, wet season?

Fungal diseases began to thrive in the humid, cool conditions as the white harvest began. Careful fruit selection and early harvesting was necessary to retain quality.

By late March the tone of the vintage was less than upbeat as the heavens opened. With the reds teetering on edge of disaster further rain could turn them to slush, and our worst fears would be realised.

As the mud dried, April delivered an Indian summer of unseasonably dry and warm conditions until the end of harvest. This prolonged ripening phase allowed flavours to develop fully and tannins to soften.

With vintage now a distant memory and wines bottled, the outcomes are surprising and fantastic. The whites have a retained purity and vibrancy, and the reds stunning concentration, beautifully soft tannins and silky mouthfeel. It was worth the tension!

VINEYARDS

Leston: Block 29, planted 2007
Clone: Houghton. Soils: Shallow lateritic gravels over sandy, clay loam.
Aspect: Ridge top with slight north to north westerly aspect

Abercrombie: Block 1B, planted 1976
Clone: Houghton. Soils: Shallow lateritic gravels over sandy, clay loam.
Aspect: Ridge top with slight north to north easterly aspect.

WINEMAKING

Harvest occurred from mid to late April 2017.
Small parcels were handpicked and sorted before fermentation.
Fermentation occurred in head down closed stainless and small, open vat steel fermenters. Selected parcels remained on skins post the fermentation to further enhance the tannin profile while others were pressed at dryness to capture fruit vibrancy. Each batch was matured separately in order to build a wine history over time.
Barrel maturation: 22 months in 60% new and 40% older French oak barriques.
After a light egg white fining and filtration, the wine was bottled.



Variety:
Cabernet Sauvignon

Region:
Margaret River 53%
Mount Barker 47%

Cellaring:
10 - 20 years

Bottled:
March 2019

Analysis:
Alcohol: 14.5% v/v
pH: 3.56
Acidity: 6.0 g/l