



**HOWARD PARK**  
ESTABLISHED 1986

## 2018 HOWARD PARK CHARDONNAY

The Howard Park Chardonnay is selected from our Allingham vineyard, located in the southern reaches of the Margaret River region between the hamlets of Witchcliffe and Karridale. This part of Margaret River is the Karridale sub-region as proposed by Dr. John Gladstones. Here, the higher degree of cloud cover and prevailing southerly breezes facilitate a long, gentle ripening and the full evolution of flavour and fine structure that define the region's finest Chardonnay.

## TASTING NOTE

A bold and exciting bouquet full of fresh Chardonnay; vanilla bean, lemon zest, nougat, minerals, bread dough, figs and stone fruits. Similarly the palate is rich, lively and texture with all these same beautiful elements. From time in fine grain French oak, the wine has acquired a subtle caramel and nutmeal complexity. The bright citrus acidity gives length and adds clarity to this flavourful wine.

*Tasted March 2019*

## THE 2018 SEASON

The 2018 growing season saw a return to weather conditions more favourable and typical of the past decade in the south west of Western Australia.

Our Margaret River vintage commenced on 19th February with Chardonnay and concluded with Cabernet Sauvignon on 19th April. Good winter rains were followed by a temperate spring, then a moderate to warm summer - a textbook progression of seasons for the ideal vintage.

With veraison came the native marri blossom and a sigh of relief that the annual joust with the native resident birds would be a minor battle not a major war. As autumn progressed, conditions remained fine. Yields were moderate across all varieties and full ripeness and flavour development, concurrent.

The early quality assessment of the 2018 vintage is excellent. White wines are exhibiting very pure and focused varietal notes while the reds show ripe berry flavours and supple tannins.

## VINEYARDS

Allingham Vineyard, Karridale, Margaret River

Elevation: 40 - 80 M. Aspect: south east to south west.

Soils: gravel and sandy clay loam over ironstone with variable water holding capacity.

Clones: Gin Gin and Dijon

## WINEMAKING

Harvest - March 2018

Each batch is handpicked around 12.5<sup>0</sup> Be. The individual parcels of grapes are cooled, hand sorted then whole bunch pressed to extract the finest free run juice. After minimal settling, the juices are allowed to ferment naturally in French oak, of which 20% is new and composed of barriques, hogsheads and puncheons.

Fermentation temperature is between 18<sup>0</sup>C to 22<sup>0</sup>C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on lees in barrel for 10 months and a portion of each batch undergoes malolactic conversion. The wine was blended to tank and received minimal fining and filtration prior to bottling.



VARIETY:  
Chardonnay

REGION:  
Margaret River

BOTTLED:  
February 2019

CELLARING:  
Drink now or cellar for  
up to 15 years

ANALYSIS:  
Alcohol: 13% V/V  
Acidity: 6.7 G.L.T  
Residual Sugar: 0.9 G.L.T