

From the Media: 22 April 2008



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HOWARD PARK RIESLING 2007

“As Howard Park states, “This wine will greatly reward the patient enthusiast. Secondary characters will start to develop after two years and will continue to add complexity to this wine for at least 10 years.”

As it stands the wine is very pale, limey on the nose with a flowery edge with the palate offering great acidity, cool pure flavours and, as mentioned, great capacity to age.”

88/100 (3.5 out of 5)



spittoon .biz have matched 2007 Howard Park Riesling with **Scotch Woodcock**, simply scrambled eggs on toast with the addition of anchovies and topped with lightly steamed asparagus. *“A tricky dish to match with wine, you would assume, but I have found a great partner – another wine from the Howard Park stable. The wine just ‘worked’. The acidity cut through the ‘tricky’ richness of the egg while the fresh flavours were superb with the asparagus. I also think that Howard Park’s Sauvignon Blanc would also be a fine choice.”*



HOWARD PARK
WINES OF MARGARET RIVER
AND GREAT SOUTHERN

Western Australia
hpw@hpw.com.au
www.howardparkwines.com.au

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