



HOWARD PARK
Regional Range

2013 HOWARD PARK FLINT ROCK
SHIRAZ

REGIONAL RANGE

The more continental and cooler climes of the Great Southern are favoured for the growing of Flint Rock Shiraz. In the Frankland and Mount Barker sub regions, where Shiraz reigns, the wines display a great intensity of dark fruits with traces of spice, earth and soft tannins. Each sub region adds its own complexity, due to the soils, aspects, clones and microclimates unique to the respective sites. Our winemaking team draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

VINTAGE

The 2013 vintage in the Great Southern was the latest in a succession of vintages that since 2007, have rated between good and great. During this lucky 7 year period, Western Australia's viticultural regions have experienced dry and warm to hot weather from late spring until mid-autumn. With soil moisture very low, the cooler south facing vineyard sites did receive some reprieve off the southern ocean. Warmer than average conditions accelerated ripeness and allowed red varieties to be harvested earlier. The wines produced from the 2013 vintage are full of bright fruit flavours, good acidity and ripe tannins.

VINEYARD

The Flint Rock Shiraz is an annual selection from individual vineyard blocks located in Frankland River and Mount Barker. The soils are lateritic gravelly/sandy loams over granite. Yields are low to moderate. Frankland is typical bold and primary in fruit while Mount Barker is finer and more spiced.

WINEMAKING

Harvest of the 2013 Flint Rock Shiraz occurred from late March to early April. Vinification in small open vat fermenters and gentle cap management, facilitates the extraction of fine fruit tannin and strong varietal flavour. Oak maturation is for 15 months in a combination of new and old, mostly French oak finished with a light dusting of American.

TASTING NOTES

Appearance: Deep and dense garnet.

Aroma: Lush plums and black cherry fruit seasoned with pepper, spice, vanilla and mocha.

Palate: Dense fruit weight of blackberry, plum and cherry, laced with liquorice and cocoa. The mouthfeel and texture of the wine is rich, velvety and supple.

Food Ideas: Potato and chorizo omelette.

Cellaring: Now and over the next 5 years.



Variety:
SHIRAZ

Region:
88% FRANKLAND RIVER
12% MOUNT BARKER

Analyses:
ALCOHOL: 14.0% V/V
PH: 3.6
ACIDITY: 5.8 G/LT
RESIDUAL SUGAR: 0.7 G/LT

Margaret River & Great Southern
Western Australia