



HOWARD PARK WINES OF WESTERN AUSTRALIA

2013 HOWARD PARK ALLINGHAM CHARDONNAY

The Allingham Chardonnay is the best selection of our grapes which grow in the Mt. Barker and Margaret River grape growing regions of Western Australia. From a rich selection of vineyard sites, is the inspiration and skill of our winemaking team that draws upon traditional winemaking methods and maturation in French oak to craft a layered, flavoursome and complex wine with the capacity to age gracefully.

VINTAGE

The 2013 growing season began with a warm and dry spring that was followed by an even drier summer. Throughout the autumn harvest period, conditions remained dry and warm concluding a growing season considered close to perfect. The resulting white wines show bright acidity and an abundant and bold array of varietal expressions which are layered, fine and pure.

VINEYARD

A most critical site selection has been applied before the establishment of our vineyards for the growing of Allingham Chardonnay.

Each block contributes a complexity due to its unique mix of the soil, aspect, clone and microclimate.

The 2013 wine is a blend of 80 % Margaret River and 20 % Mt Barker grapes.

The Mount Barker portion grows on the south-east facing "C" block of our Mount Barrow Vineyard, at an elevation of 280M and is planted to the French clones of 96 and 95.

Our Margaret River contribution comes from our Brookes Rd vineyard in the Karridale sub region of Margaret River. This block is also south east facing but planted with the Gin Gin or Mendoza clone.

Vineyard yields were typically low with average yields between 3 to 5 t/ha.

WINEMAKING

Harvest Date

Margaret River: 21st February 2013 | Mt Barker: 26th February 2013

Fruit & Juice Handling

All batches are handpicked within the Baume range of 12^o to 12.5^o. These individual parcels are cooled overnight in vented crates, hand sorted then whole bunch pressed to extract only the free run juice.

Fermentation & Maturation

After minimal settling, the juices ferment naturally in French oak, of which 40% is new. Fermentation temperature is controlled between 18^oC to 22^oC and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on lees in barrel for 11 months. A portion of each wine undergoes malolactic fermentation during this period.

Finishing

The wine was blended to tank and received minimal fining and filtration prior to bottling in January 2014.

TASTING NOTES

Crystalline pale straw in appearance with lemon/lime hues. The bouquet is a seductive mixture of honeysuckle and citrus blossom, pear essence, peach flesh and freshly baked patisserie. Enriched with layers of cashew and lemon curd, the palate's creamy texture and ripe fruit is coddled in toasted vanillin oak. A bright lemon acidity adds restraint and length to this crafted and complex wine.

CELLARING

A wine of great flavours, complexity and style, the 2013 Howard Park Allingham Chardonnay will age gracefully over the next 6 to 8 years.



VARIETY:

CHARDONNAY

Region:

20% GREAT SOUTHERN
80% MARGARET RIVER

Cellaring:

OVER THE NEXT 6-8 YEARS

Analyses:

ALCOHOL: 13.0%

PH: 3.26

ACIDITY: 7.57 G/LT

RESIDUAL SUGAR: 0.7G/LT

Margaret River & Great Southern
Western Australia