



HOWARD PARK  
WINES OF WESTERN AUSTRALIA

## 2014 HOWARD PARK SAUVIGNON BLANC

### VINTAGE

The 2014 vintage from the south west of Western Australia was yet another great vintage. With the typical weather pattern of: sufficient yet below average winter rainfall; a blustery and impulsive spring and a warm, dry summer. Whilst noticeable, the native marri blossom was not enough to sate the resident bird populations and netting of vineyards is now embedded in the annual grape growing cycle.

**Margaret River** began the growing season with a rain filled soil profile and full catchments. Late spring was cool and windy with damaging north westerlies wreaking havoc on early varieties. The effect on flowering and set in Chardonnay and Shiraz reduced yields notably. Beyond this blustery start, the vintage was uniformly warm to hot with a week of annoyingly intermittent rains in early April to keep us on our toes.

By and large, yields were average and thanks to the favourable summer, the wines produced from the 2014 vintage are full of well-defined varietal fruit flavours, bright acidity and supple tannins. The stars of the vintage will be Sauvignon Blanc, Cabernet Sauvignon and Chardonnay.

In the Great Southern, the **Mount Barker** sub region began the growing season with just adequate soil moisture and scant catchment fill. Predictably, unpredictable spring weather in November did impact flowering, set and early spring growth on exposed sites. Summer was hot but uniformly so with some late on shore drizzle bringing the vintage to a rapid close in early April. With yields below average, the wines produced from the 2014 vintage are full of concentrated fruit flavours, good acidity and fine ripe tannins. The highlights of the vintage will be Sauvignon Blanc, Pinot Noir, Chardonnay and Riesling.

### TECHNICAL NOTES

The winemaking of Howard Park Sauvignon Blanc focuses on the contribution of regional fruit expression to build layers of flavour, structure and texture in the wine.

Mount Barker provides stone fruit, gooseberry, lime citrus and refined acidity; Margaret River, palate weight and varietal characters of lemon /lime citrus and black currant with perfumed notes of elder flower and sweet herbs.

Only the finely structured free run juice is used to make Howard Park Sauvignon Blanc.

Most batches are cool fermented in stainless steel to maintain regional character and delicate fruit flavours. Special batches are hand-picked, whole fruit pressed and fermented in oak to add complexity and texture.

### TASTING NOTES

Lustrous in appearance, pale lemon in colour and wildly fragrant with notes of elder flower, lemon verbena, black currant, gooseberry and passion fruit. The palate is fleshy and rich in nectarine, custard apple and lemon curd. A bright acidity with a zingy citrus/mineral edge gives length and crispness to finish.

### CELLARING

A vibrant and exotic Sauvignon Blanc with boundless fruit, complexity and a fine long structure that will allow the wine to evolve over the next few years. The Howard Park 2014 Sauvignon Blanc will drink beautifully for the next 3 to 5 years.



**Variety:**  
SAUVIGNON BLANC

**Region:**  
55% GREAT SOUTHERN  
45% MARGRET RIVER

**Analyses:**  
ALCOHOL: 13% V/V  
PH: 3.28  
ACIDITY: 7.5 G/LT  
RESIDUAL SUGAR: 0.6 G/LT

Margaret River & Great Southern  
Western Australia