



HOWARD PARK *Regional Range*

2014 HOWARD PARK MIAMUP CABERNET SAUVIGNON

REGIONAL RANGE

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon its greatest natural asset. Great Cabernet should be both perfumed and poised, and meticulous site selection is critical to capturing these key attributes.

VINTAGE

The 2014 vintage from Margaret River was yet another great vintage and extends the succession of highly rated vintages to eight - 2007 to 2014 - amazing! The typical weather pattern of sufficient yet below average winter rain; a blustery and impulsive spring and a warm, dry summer, set the stage for a promising outcome. 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. Spring was cool with damaging north westerly's wreaking havoc on flowering and set in Chardonnay and Shiraz, thereby reduced yields. Beyond the blustery start, the vintage was uniformly warm with a week of annoyingly intermittent rains in early April to keep us on our toes. Thanks to the favourable summer, the wines produced from the 2014 vintage are full of beautiful varietal fruit, bright acidity and supple tannins. The stars of the vintage will be Sauvignon Blanc, Cabernet Sauvignon and Chardonnay.

VINEYARD

Cabernet Sauvignon grapes are sourced from several select vineyard sites located in the Wilyabrup sub region and north to Wildwood Rd in an endeavour to capture ripe fruit flavours, supple tannins and the distinctive perfume of Margaret River Cabernet Sauvignon.

WINEMAKING

The individual vineyard blocks that contribute to Miamup Cabernet are vinified separately. After fermentation on skins, the malolactic is conducted in tank prior to barrel maturation. Maturation occurs in our favourite French oak for 18 months. This length of time in oak allows for the thorough integration of oak and fruit tannins. Bottling occurs in September of the wine's second year and released when ready.

TASTING NOTES

A brooding deep garnet in colour with youthful and classic cabernet aromas of mint, violets, savoury dry herbs and briary hedgerow fruits, all spiced with a touch of mocha and toasted oak. The palate is a bag of bramble fruits - red currants, mulberries, plums, blackberries and blueberries, all supple and rich. This ambling fruit power is bridled by an ample swathe of fine fruit tannins, well assisted by the finest grained French oak.

Tasted July 2016

Food Ideas: Saltbush spit roasted lamb, with wild rosemary gravy.

Cellaring: Over the next 5 years.



Variety:
CABERNET SAUVIGNON

Region:
MARGARET RIVER

Analyses:
ALCOHOL: 14.5 % V/V
PH: 3.60
ACIDITY: 5.7 G/LT
RESIDUAL SUGAR: 0.7 G/LT

**Margaret River & Great Southern
Western Australia**