



HOWARD PARK *Regional Range*

2015 HOWARD PARK FLINT ROCK CHARDONNAY

REGIONAL RANGE

The name “Flint Rock” epitomizes the fine mineral structure and savoury elegance of wines grown in the wildly remote and awesomely beautiful Great Southern region of Western Australia. This Howard Park regional selection draws upon the varietal heroes of the three primary sub-regions; Mt Barker, Porongurup and Frankland River to produce wines of regional typicity and character.

VINTAGE

The first signs of the approaching vintage began with budburst in the early spring of 2014 as the vines shrugged off their winter dormancy. During this formative period of growth, the weather conditions began to shape the vintage to come.

In the temperate climes of the south west of Western Australia, the preceding winter provided adequate rainfall for sustained vine growth. As the earth gradually faced more to the sun and spring uncoiled its impulsive nature, a warm, dry summer set the stage for a promising outcome. When veraison began, in late January, the native marri blossom was abundant in the Great Southern which sated the hungry silvereyes. The middle autumn period, so often spotted with potential cyclonic fallout did produce intermittent and lingering rain from mid to late March, which slowed the red harvest and cooled the season.

In summary, the 2015 vintage is a mix bag from the Great Southern. The early varieties of Chardonnay, Sauvignon Blanc, Pinot Noir and some Shiraz have produced excellent wine.

VINEYARD

The Flint Rock Chardonnay is a selection from individual vineyard blocks and clones that grow on our Mount Barrow vineyard in Mount Barker. These vineyards are located on a south facing ridge-top with elevations of between 285 to 370m. The landforms of the region are some of the oldest in the world with shallow and low fertility soils which provide a natural limit to yield potential.

WINEMAKING

The individual vineyard blocks that comprise Flint Rock Chardonnay are vinified separately. Each batch is hand-picked, cooled and sorted before pressing to extract the free run juice. Fermentation and malo-lactic occurs in a combination of older French oak and stainless steel tank. The temperature of fermentation is between 18°C to 22°C and the lees are stirred from the end of fermentation and throughout the malo-lactic. After 10 months on lees, the wine is combined in tank and held for 2 months prior to fining, filtration and bottling.

TASTING NOTES

The bouquet is an enchanting mix of lemon myrtle, dusty pollen, waxy citrus and stone fruits. From lengthy time on lees, the palate is supple yet rich in flavours of patisserie and nutmeal, freshened with bright citrus, ripe peach and melon. The fine savoury note and mineral acidity, so characteristic of the region, shapes the wine and gives a long finish. *Tasted December 2015*

**Variety:**

CHARDONNAY

Region:GREAT SOUTHERN
100% MOUNT BARKER**Analyses:**ALCOHOL: 13.0% V/V
PH: 3.28
ACIDITY: 6.9 G/LT
RESIDUAL SUGAR: 0.8 G/LT**Cellaring:**

2015 TO 2020

Margaret River & Great Southern
Western Australia