



HOWARD PARK *Regional Range*

2015 HOWARD PARK FLINT ROCK PINOT NOIR

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 yet curiously absent in Margaret River. Another battle to be fought as netting becomes an annual necessity to protect the valuable crop. 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. Early varieties such as Pinot Noir have produced excellent wine.

VINEYARD

The Flint Rock Pinot Noir is an annual selection from individual vineyard blocks of our Mt Barker and Porongurup vineyards. These vineyards are located on south and north facing ridge-tops respectively, with elevations of between 285 to 370m. Growing in some of the oldest and most weathered landforms in the world, the vines remain sustainable by yielding only small crops year in, year out.

WINEMAKING

The 2015 Pinot Noir harvest commenced on 21st February and concluded on 10th March, over a ripeness spectrum of 13.5 to 14.5° baume.

In an endeavor to craft an exceptional and complex wine, many winemaking techniques are employed in the making of this wine. Selected block are hand-picked, all block are hand sorted, and a portion of cold soak and whole bunch is also incorporated before fermentation. At dryness, the wines are basket pressed, then allowed to settle before decanting to French oak.

The oak maturation combines barriques, hogsheads and 600lt puncheons of which 20% are new and 80% once used. The malolactic is initiated and completed in oak where the wine remains for a further 8 months. The wine was blended, fined with fresh egg white, filtered then bottled in November 2015.

TASTING NOTES

Floral scents of rose oil and aromas of soft red berries poaching in aromatic spices. The palate has a vibrant and rich fruit weight of blueberry and dark cherry fruits with subtle savoury herbs and mocha/vanillian oak spice. In structure, the wine is fine, with guiding silky tannins and a soft mineral acidity, adding length and finish.

Food Ideas: Roasted lamb shoulder with thyme gremolata or sesame pan-seared tuna filet with a dipping soy sauce.

**Variety:**

PINOT NOIR

Region:GREAT SOUTHERN
MT BARKER & PORONGURUP**Analyses:**

ALCOHOL: 13.6% V/V

PH: 3.59

ACIDITY: 5.5 G/LT

RESIDUAL SUGAR: 0.7 G/LT

Cellaring:

NOW AND OVER THE NEXT 4 YEARS

Margaret River & Great Southern
Western Australia