



**HOWARD PARK**  
WINES OF WESTERN AUSTRALIA

## 2015 HOWARD PARK SAUVIGNON BLANC

### 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 climates 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 Margaret River and the Great Southern. The early varieties of Chardonnay, Sauvignon Blanc, Pinot Noir and some Shiraz have produced excellent wine while Cabernet Sauvignon and Merlot are good yet variable.

### TECHNICAL NOTES

The winemaking of this Howard Park Sauvignon Blanc focuses on the regional fruit expression of southern Margaret River to build layers of flavor and structure. Here the Sauvignon Blanc is distinguished by a rich fruit weight, varietal notes of lemon /lime citrus, blackcurrant, stone fruits and the aromas of passion flower, elderflower and sweet herbs.

In our endeavor to craft an exceptional wine, many winemaking techniques are incorporated in the making of Howard Park Sauvignon Blanc.

Most batches are fine cut free run juice, cool fermented in stainless steel to maintain regional character and defined fruit flavours. Special batches are hand-picked, whole fruit pressed and fermented in oak to add complexity and texture. A minor contribution from time on skins imparts a pithy structural edge.

### TASTING NOTES

A glistening silver lime in colour and scented with high notes of passionflower, lemon grass and blackcurrant bud. The palate is racy yet rich in flavours of citrus, passionfruit pulp and stone fruits. A bright lemon acidity with a pithy, mineral edge gives length and crispness to finish.

### CELLARING

A vibrant Sauvignon Blanc with boundless fruit, complexity and a fine long structure that will allow the wine to evolve and flourish over the next 3 to 5 years.



**Variety:**  
SAUVIGNON BLANC

**Region:**  
MARGRET RIVER

**Analyses:**  
ALCOHOL: 13% V/V  
PH: 3.21  
ACIDITY: 6.3 G/LT  
RESIDUAL SUGAR: 0.6 G/LT

**Margaret River & Great Southern  
Western Australia**