



HOWARD PARK  
*Regional Range*

2015 HOWARD PARK MIAMUP  
CHARDONNAY

REGIONAL RANGE

*The most critical site selection is applied to vineyard sites for growing Miamup Chardonnay. Each location adds to the complexity of the wine due to the soils, aspects, clones and microclimates unique to the respective sites. Applied to this rich collection of choice, is the skill and enthusiasm of our winemaking team that draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.*

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 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 Margaret River. Early varieties such as Chardonnay have produced excellent wine.

VINEYARD

Sourced from the southern reaches of the Margaret River region, to capture regional, varietal character and maintain fine natural acidity. A mixture of clones including Gin Gin, the American and French are available to select from across our sites.

WINEMAKING

All the individual vineyards that contribute to Miamup Chardonnay are vinified separately. Each batch is hand-picked at between 12.2 to 12.5 °Be and cooled over night before sorting and whole bunch pressing to extract the free run juice.

Fermentation and malo-lactic occurs in a combination of new and older French oak. Temperature of fermentation is controlled between 18°C to 22°C and the lees are stirred regularly from the end of fermentation and throughout the malo-lactic. After 9 months in barrel, the wine is blended to tank then fined and filtered before bottling.

TASTING NOTES

The charm of classic Margaret River notes ascend from the glass; dried pear, honeysuckle, citrus oils, peach, minerals, nuts and caramel.

Lithe on the palate due to the lemon curd tartness and richness balance. A fine, mineral acidity and subtle vanillin oak notes add length, dimension and structure to the wine.

*Tasted December 2015*



**Variety:**  
CHARDONNAY

**Region:**  
MARGARET RIVER

**Analyses:**  
ALCOHOL: 13.0% V/V  
PH: 3.29  
ACIDITY: 6.9 G/LT  
RESIDUAL SUGAR: 0.6 G/LT

Margaret River & Great Southern  
Western Australia