



HOWARD PARK *Regional Range*

2015 HOWARD PARK MIAMUP SAUVIGNON BLANC SEMILLON

REGIONAL RANGE

The temperate maritime region of Margaret River stretches a north to south distance of 100kms, and is bound by oceans on three sides. Along this substantial stretch of land, subtle climatic differences exist over the five physiographic regions and fifteen diverse land form systems of the Leeuwin Naturaliste area. Such diversity of sites has produced an extensive array of varietal expressions in both Sauvignon Blanc and Semillon. From this treasure trove of diversity and choice, the region's signature blend has evolved.

VINTAGE

The first signs of the approaching vintage began with budburst in the prevernal spring period of 2014 as the vines shrugged off their winter dormancy. In the temperate climes of Margaret River, the winter of 2014 has 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. Veraison and berry softening began in late January, yet the native marri blossom, on which the native birds feed, was curiously and unfortunately absent. 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 rains from late March that cooled the season and protracted the vintage. In summary, the 2015 vintage is a mixed bag. Early varieties such as Sauvignon Blanc and Semillon have produced excellent wines.

VINEYARD

Several vineyard sites contribute to this blend. Sauvignon Blanc is sourced from the southern part of the region in order to capture strong varietal intensity and high natural acidity. Semillon is more broadly sourced from the south and center of the region to capture the full spectrum of ripe fruit flavours on offer.

WINEMAKING

Each individual vineyard block that contributes to the Miamup Sauvignon Blanc Semillon is vinified separately. Most batches are cool fermented in stainless steel to maximize varietal character and fruit flavour. Special batches are hand-picked, whole fruit pressed and fermented in oak to add complexity and texture. The wine is bottled in June of the vintage year, in time for a spring release.

TASTING NOTES

Appearance: Sparkling lemon and lime hues.

Aroma: Poached citrus and marmalade, spiced with lemon verbena and vanilla pod.

Palate: Ruby grapefruit, finger lime, custard apple, gooseberry and quince with lemon curd and citrus oil adding texture and richness.

Food Idea: Persian feta, zucchini and mint tart.

Drink: Now and over the next 3 years.



Variety:

80% SAUVIGNON BLANC
20% SEMILLON

Region:

100% MARGARET RIVER

Analyses:

ALCOHOL: 13% V/V

PH: 3.8

ACIDITY: 6.4 G/LT

RESIDUAL SUGAR: 1.0 G/LT

Margaret River & Great Southern
Western Australia