



HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

2016 HOWARD PARK MOUNT BARKER RIESLING

VINTAGE

Vintage at Burch Family Wines is a protracted event which commences each February and concludes in April. It is a time of frenetic activity, excitement and lots of weather watching. In all cropping pursuits, the weather over the ripening period comes under increased scrutiny the closer one gets to harvest. During this annual progression of the seasons, the quality and style of each vintage evolves.

The 2016 vintage in the Great Southern commenced on 6th February and concluded on 10th April. In this cool continental climate, the winter of 2015 was mild with sufficient rains to replenish catchments. The spring, less blustery than preceding years, gave way to a hot start to summer. When veraison began in mid-January, the native marri blossom was curiously absent. The 'bird pressure' as we call it, can have a significant impact on quality, quantity and stress levels. As summer passed into autumn, the more southerly of the sub regions, Mount Barker and Porongurup, spent the vintage period in and out of humid on-shore streams with rainfall to April, and twice the average.

In review, the quality of the 2016 vintage ranges from good to great across all varieties, thanks to the diligent efforts of our vineyard team to select only the best grapes under challenging circumstances. It is a vintage like 2016 that tests our collective expertise to create good outcomes. Under such pressure, the necessary changes to picking criteria can yield unexpected, positive results and the opportunity to acquire new knowledge from the experience.

SITES

The Mount Barker Riesling is an annual blend of the finest cut of free juice from select vineyard blocks growing on our Mount Barrow vineyard. This vineyard is planted on a picturesque ridge-top at an elevation of between 285 to 370m, with a vista to the ocean, 40 kms south. The soils, variable in fertility and water holding capacity are typically composed of a shallow sandy clay loam over ironstone.

TECHNICAL NOTES

Each vineyard block is vinified separately in stainless steel tanks. After settling bright, the free run juice is racked before a long and cold fermentation which preserves regional character and distinct fruit flavours. Blending occurs in June of the vintage year, with the objective of showcasing typicity of site in the finished wine.

TASTING NOTES

A brilliant, pale lemon in colour with a many and varied mix of fresh and poached fruit notes. The lively citrus zest and green pear, the rich lemon curd and quince give great dimension to the bouquet.

These same rich yet fresh flavours build on the palate which is textured with a soft, talcy mineral note and driven by the line of fine citrus acidity.

This wine has distinct fruit notes, a warmth in its ripeness, length of flavour and finely balanced acidity

CELLARING

In its youth, the Mount Barker Riesling is bright in style, full of fresh fruit, a mineral texture and fine acidity. In time, the wine will develop a nut praline and poached citrus/pomme fruits richness whilst retaining its linear acidity and soft minerality.



Variety:
RIESLING

Region:
MOUNT BARKER

Cellaring:
MORE THAN 10 YEARS

Analyses:
ALCOHOL: 12% V/V
PH: 2.99
ACIDITY: 7.5 G/LT
RESIDUAL SUGAR: 0.3 G/LT

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Western Australia