



HOWARD PARK *Regional Range*

2016 HOWARD PARK MIAMUP SAUVIGNON BLANC SEMILLON

REGIONAL RANGE

The temperate maritime region of Margaret River stretches a north to south distance of 100kms. Bound by oceans on three sides, subtle climatic and site differences exist over the five physiographic regions and fifteen diverse land form systems that comprise the region. From this diversity of locations an extensive array of varietal expressions in both Sauvignon Blanc and Semillon proliferate. This treasure trove of diversity and choice has allowed the region's signature blend to thrive.

VINTAGE

The 2016 vintage commenced on the 16th of January amidst the devastating bushfires in the Harvey and Waroona shires. Whilst several hundred km to the north of Margaret River, such an event put all in the state on high alert.

Across the temperate south west of Western Australia, the winter of 2015 was typically dry and mild yet sufficiently wet enough to fill catchments. The spring, less blustery than preceding years and the start to summer, warm to hot. All in all, a promising start.

As summer progressed, the early warmth suggested a rapid fire, short vintage. Then in the third week of January, this prediction was derailed by a significant (65 to 90 mm in one day) and unprecedented deluge. The rain proved to be more blessing than curse, due to the dryness of the soil profile and the timing of the event.

With veraison well advanced in late January, the native marri bloomed throughout the region, keeping the birds otherwise occupied, a complete about – turn to 2015. The “bird pressure” as we call it, has a significant impact on quality, quantity and stress levels in any vintage.

The remainder of the vintage progressed with little weather distractions. In summary, the quality of the 2016 vintage is very good to great and the quantity close to average. The highlight wines of the vintage are Chardonnay and Cabernet Sauvignon.

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 to capture the full spectrum of 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

The silvery, green new wine colour implies vitality and youth. Primary fruit aromas of fresh and lightly poached citrus are gently spiced with vanilla bean and perfumed with lemon myrtle and black currant. The palate's meld of many fruit flavours is enriched with a lemon curd richness and textured with a lime zest and chalk like minerality to finish.

Food: Poached salmon drizzled with a caper and lemon infused olive oil on zucchini rosti.

Drink: Now and over the next 3 years.



Variety:

87% SAUVIGNON BLANC
13% SEMILLON

Region:

100% MARGARET RIVER

Analyses:

ALCOHOL: 13% V/V
PH: 3.25
ACIDITY: 6.5 G/LT
RESIDUAL SUGAR: 0.8 G/LT