

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK
RIESLING
2003



Howard Park RIESLING 2003

TECHNICAL NOTES

The 2003 growing season was unusually dry, with the lack of rain extending through to late March. The summer was also warm with several days in March reaching an uncharacteristic 40°C in the Great Southern. This combination resulted in an incredibly compact vintage with 99% of the whites harvested at optimum ripeness, by the end of March. The lack of summer rain produced fruit that was also completely disease free. The fruit was given a very gentle crush - just sufficient to burst the individual berries. The resultant "free-run" was kept separate, being the finest quality juice, free from the "grippy", bitter phenolics associated with the skins. The Howard Park Riesling was selected from the best batches of fermented free-run juice, blended and bottled. This style of wine represents the purest expression of the fruit - a reflection of fruit quality.

TASTING NOTES

The wine is a pale straw colour with lively, steely green tinges. The nose is a fragrant blend of lavender, limes, apples and slightly more tropical passionfruit.

The initial impressions on the palate are of a seamless structure, vibrant grapefruit flavours and an impressively long finish of minerally citrus acids. The use of only free-run juice has given the wine a "finesse" that complements the delicate varietal flavours of Riesling.

VARIETY

2003 Riesling

REGION

100% Great Southern (Mt Barker and Porongurups)

CELLARING

Long term.

May take up to 10 years to transform into a toasty, rich complex aged Riesling.



HOWARD PARK WINES

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