2013 HOWARD PARK SCOTSDALE CABERNET SAUVIGNON

DISTINGUISHED SITES

The Howard Park Distinguished Sites concept is designed to highlight the distinctive regional and site characteristics of Cabernet Sauvignon and Shiraz from our best vineyard sites in the Margaret River and the Great Southern, the two premier West Australian grape growing regions.



THE SEASON

The Great Southern began the growing season with just adequate soil moisture and catchment fill. Cool and blustery spring weather in November impacted flowering, set and early spring growth. Summer was punctuated by hot spells, which magnified the effects of little spring or summer rain. The south facing vineyard sites did receive some cooling breezes off the southern ocean and the more continental sub region of Frankland at least experienced cooler nights. These hot, dry conditions accelerated ripeness with sugar accumulation well in advance of flavour in late March. A sporadic deluge of between 25 to 60 mm in early April, as autumn temperatures cooled, did slow the red maturities. The below average yields have produced wines full of concentrated fruit, ample acidity and fine tannins.

TECHNICAL NOTES

Harvest occurred in early April. The wine is sourced from our Abercrombie vineyard in Mount Barker. This vineyard was planted with" Houghton" clone rootlings in 1967 and is extraordinarily low yielding. Small parcels are hand-picked and all batches are sorted to remove matter other than grapes, before fermentation.

Vinification occurred in closed stainless steel fermenters in the Denmark winery with diligent cap management to extract fine fruit tannin and strong varietal flavour.

Selected parcels remained on skins post the fermentation to further enhance the tannin profile while others were pressed at dryness to capture fruit vibrancy.

Post pressing, each batch is kept separate, in order to build a wine history over time. The wine is matured for a minimum of 18 months in 40% new and 60% older, French oak barriques to ensure the thorough integration of oak and grape tannins.

After egg white fining and light filtration, the wine is bottled prior to the next vintage.

TASTING NOTE

Colour: Vibrant, deep crimson

Bouquet: Complex aromas of blackberries, rose petals, truffle, herbs, graphite and vanilla pod

Palate: Supple and concentrated sweet berries with an overlay of talc fine fruit tannin. The sweetness and warmth of oak integrates well with the mineral acidity to provide a linear structure to the pliable sweet core.



TECHNICAL DATA

Cabernet Sauvignon 100%

REGION

Great Southern, Mount Barker

CELLARING

10 to 20 years

Alcohol: 14%v/v

pH: 3.55

Acidity: 6.2g/L

Residual Sugar: 0.7g/L

HOWARD PARK WINES

Margaret River & Great Southern

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