## HOWARD PARK



FINE WINES WESTERN AUSTRALIA

# HOWARD PARK Riesling 1996



#### RIESLING 1996

# **TECHNICAL NOTES**

Howard Park Riesling is sourced from a very small area around Mt. Barker in the Great Southern which produces Riesling of great character that has proven ability to benefit from long term cellaring. All Howard Park Rieslings are made from free run juice only. This represents the finest juice fraction of the grape with the most delicate aromatic compounds of both aroma and flavour; this juice portion also has the highest level of acidity and the lowest proportion of bitter, phenolic compounds. The juice is filtered prior to fermentation to remove as much of the solid grape material as possible and ensure the cleanest ferment. Fermentation is facilitated by neutral yeast with low flavour characteristics to ensure that it is the flavour of the fruit that comes through to the resultant wine. Low fermentation temperature (around 12 - 13°C) ensures that the delicate aromas and flavours are not lost to the fermentation process. All Howard Park Rieslings are fermented to complete dryness with minimal residua; sugar producing the fresh long living style that Howard Park is known for. The wine is clarified immediately at completion of fermentation in order to prevent any leesy, bready characters developing. The wine very rarely requires acid addition.

# **TASTING NOTES**

The 1996 is a fine example of Mt. Barker Riesling – citrus, lemon peel, floral notes and with a lovely hint of gunsmoke. On the palate the wine is still in its infancy with fresh acidity and crisp citrus flavours just softened by the beginnings of toasty secondary characters

### **VARIETY**

1996 Riesling

#### **REGION**

100% Great Southern

#### **CELLARING**

Long term. Delicious early for its youth and freshness, will slowly develop secondary characters over next 10 or so years.



## HOWARD PARK WINES

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