



HOWARD PARK *Regional Range*

FLINT ROCK PINOT NOIR 2012

Flint Rock Pinot Noir epitomises the fine mineral structure and subtle fruit flavours produced from the cool climate Mount Barker grape growing sub-region of Western Australia's Great Southern.

Technical Note

This wine is sourced exclusively from three clones of Pinot Noir planted on three different soil types at our Mount Barrow vineyard. Each site and clone adds to the complexity of the wine due to the unique combination of soil, aspect, clone and microclimate. Applied to this rich collection of choice, is the inspiration and skill of our winemaking team. The inclusion of traditional winemaking methods and the use of fine grain French oak, craft a layered, flavoursome a fine wine with the capacity to age gracefully.

Vineyard: Sourced from low yielding vines on our Mt.Barrow vineyard, which is planted on a south facing ridge top with an elevation of 285 to 370 metres above the sea. This site has shallow soils over rock with a high component of lateritic gravel and a small component of loam.

The 2012 Season: The Mount Barker and Porongurup regions experienced warm to hot conditions throughout the 2012 vintage. The effect of little spring or summer rain was intensified by hot spells throughout March. With soil moisture very low, the cooler south facing vineyard sites did receive some reprieve off the southern ocean. This relief was however limited as the seasonal on shore streams that deliver coastal drizzle and cooler conditions across the region, appeared weaker than normal. These warmer than average conditions did accelerate ripeness and allowed red varieties to be harvested earlier as mature flavours, tannin and intense colour were evident at lower Baume's. The wines produced from the 2012 vintage are full of bright fruit flavours, good acidity and ripe tannins. 2012 will be regarded as an excellent vintage with the early varieties of Riesling, Sauvignon Blanc Chardonnay and Pinot Noir.

Blend: 100% Pinot Noir

Winemaking: All the individual vineyards that contribute to the Flint Rock Pinot Noir are vinified separately. Each batch is hand-picked between 13. 14.0 °Be of ripeness and cooled over night before sorting and destemming to 4 tonne open top fermenters. The cold soak continues for several days until the must warms and the fermentation initiates. Temperature of fermentation is controlled between 22°C to 25°C and the cap is plunged daily. A portion is maintained on skins post the fermentation to allow the malolactic to complete prior to basket pressing to barrel. After 18 months in French oak, the several batches are blended then held in tank for 2 months prior to fining and filtration. Bottling occurs in May of the second year post the vintage and is released after sufficient bottle maturation.

Tasting Note

Appearance: Bright and crimson

Aroma: Scents of dry rose petals, rhubarb, sautéed red berries with subtle spice and toasted oak notes.

Palate: A lively combination of sweet soft red and tart/savoury fruits provide layers and length of flavour. The bright acidity and chalky tannins give a dry mineral finish.

Food ideas: Duck confit with puy lentils, creamy bleu St.Augur on a freshly baked baguette.

A vibrant and complex wine to be enjoyed now and over the next few years.



Wine Analysis

Alcohol:	13.5%vol
Standard Drinks:	8.0
pH:	3.65
Acidity:	7g.lt
Residual Sugar:	0.7g.lt

HOWARD PARK WINES

Margaret River
& Great Southern
Western Australia

hpw@hpw.com.au

www.burchfamilywines.com.au