



## HOWARD PARK

MARGARET RIVER &  
GREAT SOUTHERN

### 2017 HOWARD PARK CHARDONNAY

The Howard Park Chardonnay is selected from our Allingham vineyard, located in the southern reaches of the Margaret River region between the hamlets of Witchcliffe and Karridale. This part of Margaret River is the Karridale sub region as proposed by Dr. John Gladstones. Here, the higher degree of cloud cover and prevailing southerly breezes of this cool maritime climate facilitate a long, gentle ripening and the full evolution of flavour and fine structure that define the region's finest Chardonnay.

#### TASTING NOTE

This wine is classic contemporary Chardonnay.

Fragrant field honey and citrus blossom, with peach skin, pear, nougat and nutmeal give a complex and seductive entrée. The palate's fine citrus and stone fruits are deftly embellished with a cashew nut creaminess and a mineral savoury note, which add flavour, texture and drive. Fine grain French oak offers subtle support and the bright acidity, a fresh and long finish.

A wine of subtle and infinite complexity that will reveal and evolve over time. *Tasted January 2018*

#### THE 2017 SEASON

As the seemingly, never-ending vintage of 2017 came to a close in early May, we reflect on a most unusual season. The cold, wet winter and spring of 2016 and annual rainfall above the averages of the past decade, set the stage.

Budburst and early spring growth were slow, and it became evident early that the start to vintage would be delayed by 3 to 4 weeks. In addition, yield estimates were above average.

Anecdotes of the very cool 2006 vintage began to circulate as summer progressed in the same, mild fashion. The one bright light was the comparative data of heat summation between 2006 and 2017 with 2017 still appearing to be a warmer season. But were we heading for the perfect calamity of high yields in a cool, wet season?

Fungal diseases began to thrive in the humid and cool conditions as the white harvest began.

Careful fruit selection and some early harvesting was necessary to retain quality.

Across the regions, it was evident some whites would remain unripe and on the vine.

By late March the tone of the vintage was less than upbeat as the heavens opened. By this stage, the reds were teetering on edge of disaster. Further rain could turn them into slush, and our worst fears would be realised. As the mud dried, an Indian summer was desperately needed and April delivered with unseasonably dry, warm conditions throughout. This prolonged, ripening phase allowed the flavours to develop fully, and the tannins to soften and integrate.

Vintage is well over now and the outcomes are beyond our expectations. Whites have retained purity and vibrancy, and the reds stunning concentration, beautifully soft tannins and silky mouthfeel. It was worth the tension!

#### VINEYARDS

Allingham Vineyard - Karridale, Margaret River

Elevation: 40 - 80 M. Aspect: south east to south west.

Soils: gravel and sandy clay loam over ironstone with variable water holding capacity.

Clones: Gin Gin and Dijon

#### WINEMAKING

Harvest - March 2017

Each batch is handpicked around 12.5<sup>o</sup> Be. The individual parcels of grapes are cooled, hand sorted then whole bunch pressed to extract the finest free run juice. After minimal settling, the juices are allowed to ferment naturally in French oak, of which 20% is new and composed of barriques, hogsheads and puncheons.

Fermentation temperature is between 18<sup>o</sup>C to 22<sup>o</sup>C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on lees in barrel for 10 months and a portion of each batch undergoes malolactic conversion. The wine was blended to tank and received minimal fining and filtration prior to bottling.



VARIETY:

Chardonnay

REGION:

Margaret River

BOTTLED:

December 2017

CELLARING:

Over next 5-7 years

ANALYSES:

Alcohol: 13% V/V

Acidity: 7.0 G.L.T

Residual Sugar: 1.2 G.L.T

Margaret River & Great Southern  
Western Australia