



HOWARD PARK
MARGARET RIVER &
GREAT SOUTHERN



PRODUCER PROFILE

Estate owned by: Jeff and Amy Burch
Winemaker: Janice McDonald
Total acreage under vine: 492
Estate founded: 1986
Winery production: 9,198 Bottles
Region: Western Australia
Country: Australia

Howard Park Abercrombie Cabernet Sauvignon 2016

WINE DESCRIPTION

Named for Walter Abercrombie, the much loved Great Grandfather and mentor of Jeff Burch, the owner of Howard Park Wines, this is Howard Park's finest Cabernet Sauvignon. All grapes selected for Abercrombie are handpicked, destemmed and sorted before fermentation in a mix of small static fermenters and open stainless steel vats. The grapes are hand-plunged and pumped over as required to balance the extraction of colour, tannin and flavour. Each fermenter is basket-pressed to French oak barriques for 18 months of maturation to achieve thorough integration of oak and grape tannins. The wine is minimally fined then filtered prior to bottling.

TASTING NOTES

The current vintage shows in dark ruby red with purple hues and a translucent edge, all of which imply youth, intensity and promise. The bouquet is dense in dark berry fruits with hints of sweet, talc and spicy French oak. Rich in classic Cabernet notes of sweet blackberry and blackcurrant, savoury dried herbs and softening cocoa and mocha, the palate's opulence is shaped by a supple and fine tannin structure. This wine has a powerful presence, a sweet core and lasting flavours that with reveal and reward with time.

VINEYARD & PRODUCTION INFO

Vineyard name:	Abercrombie Vineyard
Vineyard size:	38
Soil composition:	Gravel and Clay-Loam
Training method:	VSP Cane-pruned
Elevation:	280 - 314 feet
Vines/acre:	632
Yield/acre:	1.2 - 2.0 tons
Exposure:	Northeastern
Year vineyard planted:	1975
Harvest time:	March
First vintage of this wine:	1991
Bottles produced of this wine:	9,198
Certified Organizations:	Winemakers Federation of Australia's Entwine initiative

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 - 10 days
Fermentation temperature:	68 - 82 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	7 - 21 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225L and 300L
Age of aging container:	40% New, 60% Used
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	6 months