



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: 18,313 Bottles
Region: Western Australia
Country: Australia

Howard Park Leston Shiraz 2015

WINE DESCRIPTION

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

Vinification occurs in both open vat and closed stainless steel fermenters with diligent cap management to extract fine fruit tannin and strong varietal flavor. Barrel maturation follows in 30 % new and 70% older barriques of which 95% are French oak and 5 % American oak. 18 months in oak, is ample time to achieve the thorough integration of oak and grape tannins. After pressing, each batch is matured separately in order to build a wine history over time.

The wine was blended from a selection of the best batches of Shiraz grown on our Leston vineyard, specifically block 17 & 4, which is located in the Wilyabrup sub-region of Margaret River. The soils in this vineyard are shallow lateritic gravels over sandy, clay loam.

TASTING NOTES

Generous aromas of black plums provide a luscious richness, complimented by the inviting mocha and cocoa notes of French oak. Hints of ginger, anise and pepper add elegance and spice. Round in texture, the palate's soft red berry fruits and plush mouthfeel is refreshed by chewy, vibrant tannins.

VINEYARD & PRODUCTION INFO

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| Vineyard name: | Leston Vineyard |
| Vineyard size: | 345 |
| Soil composition: | Gravel and Clay-Loam |
| Training method: | Spur and Cane Pruned VSP, Smart Dyson |
| Elevation: | 297 - 389 feet |
| Vines/acre: | 742 |
| Yield/acre: | 2.4 - 3.2 tons |
| Exposure: | Northwestern |
| Year vineyard planted: | 1996, 2010 |
| Harvest time: | March |
| First vintage of this wine: | 2002 |
| Bottles produced of this wine: | 18,313 |

WINEMAKING & AGING

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|-----------------------------------|-------------------------|
| Varietal composition: | 100% Shiraz |
| 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: | Barrels |
| Size of aging container: | 225L and 300L |
| Age of aging container: | 30% New, 70% Used |
| Type of oak: | 95% French, 5% American |
| Length of aging before bottling: | 18 months |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 14.5% |
| pH level: | 3.7 |
| Residual sugar: | 0.7 g/L |
| Acidity: | 6.1 g/L |