



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: 28,347 Bottles
Region: Western Australia
Country: Australia

Howard Park Margaret River Miamup Chardonnay 2016

WINE DESCRIPTION

The most critical site selection is applied to vineyard sites for growing Miamup Chardonnay. Each location adds to the complexity of the wine due to the soils, aspects, clones and microclimates unique to the respective sites. Applied to this rich collection of choice, is the skill and enthusiasm of the Howard Park winemaking team that draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

Sourced from the southern reaches of the Margaret River region, to capture regional, varietal character and maintain fine natural acidity. A mixture of clones including Gin Gin, the American and French contribute to this wine. All the individual vineyards that contribute to Miamup Chardonnay are vinified separately. Fermentation and malo-lactic occurs in a combination of new and older French oak. Temperature of fermentation is controlled between 18°C to 22°C and the lees are stirred regularly from the end of fermentation and throughout the malo-lactic. After 9 months in barrel, the wine is blended to tank then fined and filtered before bottling.

TASTING NOTES

Vibrant in appearance and pale lemon in colour.

An array of subtle and intricate notes of dried pear, honeysuckle, lemon /lime citrus oils, peach, minerals, nuts and caramel greet the nose. On the palate the wine is silky in texture with a lemon curd tart zest and richness. The talc-like minerality, fine acidity and guiding oak add length, definition and structure.

FOOD PAIRING

Sublime with blue crab with a dill mayonnaise for dipping or double cream brie on water crackers.

VINEYARD & PRODUCTION INFO

Vineyard name:	Allingham
Vineyard size:	120
Soil composition:	Gravel and Clay-Loam
Training method:	VSP Spur-pruned
Elevation:	132 - 264 feet
Vines/acre:	889
Yield/acre:	2.4 - 3.2 tons
Exposure:	Northern / Southern
Year vineyard planted:	1979, 2016
Harvest time:	February - March
First vintage of this wine:	2011
Bottles produced of this wine:	28,347
Certified Organizations:	Winemakers Federation of Australia's Entwine initiative

WINEMAKING & AGING

Varietal composition:	99% Chardonnay, 1% Sauvignon Blanc
Fermentation container:	Barrels
Length of alcoholic fermentation:	14 days
Fermentation temperature:	63 - 72 °F
Malolactic fermentation:	Yes / Partial
Type of aging container:	Barriques and Barrels
Size of aging container:	225L, 300L, 500L
Age of aging container:	30% New, 70% Used
Type of oak:	French
Length of aging before bottling:	9 months