

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK CHARDONNAY 2007



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TECHNICAL NOTES

There are a number of key characteristics that define the Howard Park Chardonnay line; fresh, lively citric and mineral aromas and flavours, elegant, refined and tight palate structure, and zesty, racy acidity. The wine is, in essence, a product of the fruit.

After the mild winter we saw very early budburst in most regions. The weather at budburst was good with generally favourable early growth conditions, including some much needed rain. Shoot growth was rapid and even with few vineyards developing secondary and tertiary shoots. This led to open canopies that minimized disease pressures.

We generally experienced good flowering conditions leading to very good fruit setting. Ripening for the most part was very even and very early and the summer temperatures for January and February were mild. The fruit was hand picked, chilled overnight and manually sorted to eliminate damaged berries.

A portion of the fruit was crushed and immediately pressed with the balance being loaded direct to the press for whole bunch pressing.

Only free run juice is considered for Howard Park as this is the most elegant and clean juice possible. Most of the juice is seeded for fermentation but approximately 20% is allowed to “naturally” ferment in a mixture of new (60%) and one and two year old (40%) French barriques. The secondary malolactic fermentation is discouraged to maintain the natural backbone of acidity which is the key to the structure of Howard Park Chardonnay. About half of the barrels are regularly stirred to develop palate texture and complexity.

TASTING NOTES

Pale straw in colour with a bright green hue on the rim, the Howard Park 2007 Chardonnay is an elegant wine that exhibits balance, sophistication and length of flavour. Lifted melon, grapefruit, and citrus fruit characters define the wine’s aroma with underlying hazelnut and bready complexity appearing with time in the glass. Subtle barrel fermentation provides a fine creamy texture to the mid palate, which exhibits more weight than the 2006. The crisp acidity adds linearity to the palate and an immaculate finish with persistent citrus, cashew and toast characters.

VARIETY

2007 Chardonnay

REGION

100% Great Southern

CELLARING

Will enormously reward those patient enough to cellar. Will develop wonderful secondary characters during next 2-3 years and drink well up to 5 years.



HOWARD PARK WINES

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www.howardparkwines.com