

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

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

"The 2008 vintage of the Single Vineyard Regional Series is, in my opinion, the finest release of these wines. A combination of the year, the best practices and a fresh approach from the winemaking and viticultural team has produced distinguished wines with a sense of place. I hope you agree."

Tony Davis, Chief Winemaker

HOWARD PARK 'LESTON' CABERNET SAUVIGNON 2008



SINGLE VINEYARD SERIES 2008 'LESTON' CABERNET SAUVIGNON

TECHNICAL NOTES

The 2008 growing season started with the dry winter of 2007 leaving many dams at below adequate levels for comfort for the forthcoming growing season. Fortunately, the spring was wet and cool which preserved soil moisture. However, the flipside was that berry set was compromised in Cabernet Sauvignon and the smaller bunch weights were reflected in lower yields.

The later spring and early summer was even and warm without the heat spikes experienced in the eastern states. Shoot growth was even and there was excellent ripening potential in the canopies for the moderate yields.

We experienced mixed flowering conditions leading to the lower crop levels in the reds. Benign and mild weather for most of the ripening season was punctuated by well-timed rain events which aided ripening by maintaining leaf freshness and avoiding stress. The 2008 season will be regarded as a classic Western Australian vintage: every variety ripened to perfection without racing, colours were opaque and deep and tannins ripe and supple. The reds will be long lived examples of their styles.

Fermentation occurred in static stainless steel fermenters with highly aerative pumpovers 2-4 times daily. The Cabernet Sauvignon was given between 15 and 30 days on skins after completion of fermentation to further develop the tannin profile prior to going to French oak barriques; up to 50% new, 30% 1 year old and the balance 2 years old. The wine was matured in the barrel for approximately 18 months and after minimal fining and filtration were performed, was bottled in October 2009.

TASTING NOTES

The 2008 Leston Cabernet Sauvignon has an opaque dark red to black colour of great intensity. Its bouquet is rich and fragrant with primary blackberry, mulberry and tomato leaf intensity. Layers of dark chocolate, damp earth, dried herb and floral notes add intrigue. Cigar box and mocha oak round out the nose without dominating.

The palate has grace and power. Youthful dark berry, blackcurrant and raisin toast fruit intensity leads through the front and mid palate to layers of fine grained powdery and emery tannins. Power grows through the finish which is exceptionally long with red fruits, mocha and chocolate layers. The 2008 is probably the finest Leston Cabernet Sauvignon yet.

VARIETY

2008 Cabernet Sauvignon

REGION

100% Margaret River

CELLARING

Cellar for 10-15 years to realise full potential.



HOWARD PARK WINES

Margaret River & Great Southern
Western Australia

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www.howardparkwines.com