

HOWARD PARK



FINE WINES
WESTERN AUSTRALIA

HOWARD PARK RIESLING 2009



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TECHNICAL NOTES

The 2009 vintage has been a challenging but ultimately rewarding vintage. A dry winter was followed by a cold and wet spring, just as flowering was in full swing. Thus grape yields were down and disease pressure was increased. However the ripening season was moderately warm, dry and even; perfect for ripening grapes with great natural acidity and fresh tight fruit flavours.

The 2009 season has delivered us fine and linear Riesling fruit flavours: lime juice and some white flowers from Mt Barker and tight mineral and lime skin characters from the Porongurups.

The fruit upon arrival at the winery was immediately processed to ensure the highest quality juice. Only free run juice, which is tighter and more finely structured as it has no phenolic character, was used for this wine.

Most juice batches showed wonderfully restrained Riesling aromatics, fine elegant fruit and great length. We kept 15 individual batches separate which were cool fermented in stainless steel tanks to maintain the delicate fruit flavours.

Extensive, some say excessive, blending trials were carried out to produce a wine that is very elegant but still powerful.

TASTING NOTES

Very pale straw in colour. Lifted aromatics of classic Riesling from a cooler year: lime juice, peel with wet stone minerality and a hint of talcum powder floral scents. The palate is crunchy with lime juice and the Porongurup crystalline acidity, a very fine Riesling with great persistence of flavour due to the 25 year old vines contributing the backbone of this wine.

CELLARING

A great cellaring prospect. The 2009 will peak in 8-10 years and drink well to 15-20 years under screw cap.

VARIETY

Riesling

REGION

100% Great Southern

CELLARING

Will peak in 8-10 years and drink well to 15-20 years.



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