



HOWARD PARK

MARGARET RIVER &
GREAT SOUTHERN

2017 HOWARD PARK ALLINGHAM CHARDONNAY

Howard Park's winemaking philosophy is to craft elegant, age-worthy wines from our best sites in the Margaret River and Great Southern wine regions of Western Australia.

Critical site selection, meticulous viticulture and detailed winemaking underline each Icon wine.

In name, the Icon wines pay homage to significant members of the Burch family.

Muriel Allingham was a much beloved mother & grandmother to the Burch family, remembered for her quiet strength, warmth & youthful outlook.

Allingham Chardonnay is a reflection and reminder of her character.

The best blocks of Chardonnay that grow on the south facing slopes of the Allingham vineyard in the Karridale sub region of Margaret River compose this wine. Drawing inspiration from traditional winemaking methods and after maturation in fine grained French oak, the Allingham Chardonnay is a flavoursome and complex wine, evocative of this cool southern site.

TASTING NOTE

Refined and delicately ethereal, the floral notes of honeysuckle, citrus blossom and boronia mesh with vanilla pod spice and cardamom. The palate is a supple and pliable, full of stone fruits, citrus, pear drop essence, nutmeal, nougat and lemon curd. The acidity is limey in the sense of both chalk and citrus which gives the palate tautness, definition and a fine balance. Never a wine of extremes, the Allingham Chardonnay is always nuanced and full of subtleties and harmony.

Tasted October 2018

VINTAGE

As the never-ending vintage of 2017 came to a close in early May, we reflect on a most unusual season. After a cold, wet winter/spring and annual rainfall above the averages of the past decade, the stage was set for a late start to vintage.

Early spring growth was slow, and anecdotes of the very cool 2006 vintage began to circulate as summer progressed in the same, mild fashion. The one bright light was the comparative data of heat summation between 2006 and 2017, with 2017 still appearing warmer. But were we heading for the perfect calamity of high yields in a cool, wet season?

Fungal diseases began to thrive in the humid, cool conditions as the white harvest began. Careful fruit selection and early harvesting was necessary to retain quality.

Across the regions, it was evident some whites would remain unripe and unpicked.

By late March the tone of the vintage was less than upbeat as the heavens opened. At this stage, the reds were teetering on edge of disaster and further rain could turn them to slush, and our worst fears, would be realised. As the mud dried, April delivered an Indian summer, so desperately needed as conditions remained unseasonably dry and warm until the end of harvest. This prolonged, ripening phase allowed flavours to develop fully, and the tannins to soften. In summary, the vintage outcomes are beyond expectations. Whites have retained purity and vibrancy, and the reds stunning concentration, beautifully soft tannins and silky mouthfeel. It was worth the tension!

VINEYARDS

Allingham Vineyard: Block 5. Karridale sub region, Margaret River.

Soils: Shallow gravels over sandy, clay loam.

Clone: Gin Gin or Mendoza.

WINEMAKING

All batches are handpicked and cooled overnight in vented crates beforehand sorting and whole bunch pressing to extract only the finest free run juice. After minimal settling, the juices ferment naturally in a mix of French oak barriques, hogsheads and puncheons ~ 40% is new. The separate parcels are matured on lees, in barrel for 9 months and may undergo malolactic. After blending, the wine receives minimal fining and filtration prior to bottling.



VARIETY:

Chardonnay

REGION:

Margaret River

BOTTLED:

November 2017

CELLARING:

5-7 years

ANALYSES:

Alcohol: 13% V/V

PH: 3.35

Acidity: 6.8 G.L.T

Residual Sugar: 0.6 G.L.T

Margaret River & Great Southern
Western Australia