



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2019 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, elegance & youthful outlook.

Allingham Chardonnay is a reflection and a reminder of Muriel. This wine is made from the best blocks of Chardonnay that grow on the south facing slopes of our Allingham vineyard, in the Karridale sub-region of Margaret River. Drawing inspiration from traditional winemaking methods, the Allingham Chardonnay matures in fin grained French oak resulting in a flavoursome and complex wine, evocative of this cool southern site.

TASTING NOTES

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 nuanced and full of subtleties and harmony. *Tasted - Janice McDonald, February 2021*

VINTAGE

As the substantially wet winter brought a close to the 2018 season, a mild and wet spring heralded the start of 2019. The summer high pressure systems associated with warm day time temperatures were struggling to impact the season early as growth was moderated in the moist, cool conditions. Heat summation comparisons over the vintages of the past decade did indicate a delayed start to the vintage as the summer continued warm and devoid of heat spikes. With yields looking low to moderate, optimism was winning the arm wrestle over pessimism as vintage commenced in mid to late February at the close of summer.

The majority of white varieties were picked over a protracted period from early to late March, in dry conditions. Some fungal disease did proliferate which required an extra degree of care and attention at harvest. These moderate conditions continued through autumn as the reds began to trickle in from mid-April. Rain in mid-April bothered the vines little yet bird pressure and early autumn control burns remained imminent threats.

For all the trials and tribulations that vintage brings, the quality outcomes from 2019 are good. The whites have retained purity and vibrancy, which is always a signature of the slightly cooler years and the reds show a concentration of flavour, elegance, definition and supple tannins.

VINEYARD

Allingham Block 5

Location: Karridale, Margaret River 34.2039°S, 115.1402°E

Soils: shallow gravel and sandy clay loam over ironstone with variable water holding capacity

Elevation: 40m - 80m

Aspect: south east to south west

Clone: Gin Gin or Mendoza

WINEMAKING

Harvest was on 6th March 2019. Several parcels were hand-picked from Block 5 at around 12.5°Be.

The individual parcels of grapes were cooled, hand sorted then whole bunch pressed to extract the finest free run juice. After minimal settling, the juices were allowed to ferment naturally in French oak, of which 30% was new and composed of barriques, hogsheads and puncheons. Fermentation temperature was between 18°C to 24°C and the lees were stirred weekly from later in the fermentation until dry.

The separate parcels were matured on their yeast lees for 10 months and during this time, underwent malolactic conversion. The wine was blended to tank, then received minimal fining and filtration prior to bottling.



Variety:
Chardonnay

Region:
Karridale - Southern
Margaret River

Cellaring:
10 years

Bottled:
March 2019

Analysis:
Alcohol: 13% v/v
pH: 3.19
Acidity: 6.52 g/l
Residual Sugar: 0.45 g/l