



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2020 HOWARD PARK CHARDONNAY

The Howard Park Chardonnay grows on our Allingham vineyard, in the Karridale locale, at the southern end of the Margaret River region. Here the higher degree of cloud cover and prevailing southerly breezes facilitate a long, gentle ripening and the full evolution of flavour and structure that define the region's finest Chardonnay.

TASTING NOTES

Pale lemon colour, with a lifted nose of grapefruit, melon, flint and savoury oak. A blend of GinGin and Dijon Chardonnay clones create a fruit profile of custard apple, red apple skin, lemon curd and green mango. There are prominent talc and saline mineral notes, typical of our Allingham vineyard, in the Karridale locale. Free run juice is barrel-fermented in a range of French oak barrels (30% new) with battonage, building texture and adding enticing savoury oak nuances and complexity. This Chardonnay is a beautifully balanced modern-classic style which speaks of Margaret River.

VINTAGE

In the cool and temperate climate of the South West of Western Australia, the winter of 2019 gave less than average rainfall, and an expectation that yields from the 2020 vintage would be low. As the earth gradually faced more to the sun, spring uncoiled its impulsive nature, followed by a temperate warm, dry summer - setting the stage for a promising outcome.

With veraison came the flowering of the native marri blossoms to avert the attention of our indigenous resident bird population away from the fruit. Such an event negates one annoyance at least. The middle autumnal period continued to be dry, with a mild to warm temperature which began to impact vintage in early March as all varieties readied for an early harvest. Our intake was regular and moderated with a good progression from early whites to late reds; boasting dry, warm conditions throughout. 2020 is yet another vintage from Western Australia with little complaint as we empathised with our eastern state colleagues, so ravaged by wild fires.

In summary, the vintage is very good yet slow to show its true potential. Early varieties such as Sauvignon Blanc and Chardonnay show good varietal purity, with subtle, lasting flavours and the later reds such as Shiraz show good depth of flavour, good perfume, fine tannin and poise.

VINEYARDS

Allingham Vineyard, Karridale, Margaret River

Elevation: 40 - 80 M.

Aspect: south east to south west.

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

Clones: Gin Gin and Dijon

WINEMAKING

Harvest: March 2020

Each batch is handpicked around 12.5° Be.

The individual parcels of grapes are cooled, hand sorted then whole bunch pressed to extract the finest free run juice. After minimal settling, the juices are allowed to ferment naturally in French oak, of which 30% is new and composed of barriques, hogsheds and puncheons.

Fermentation temperature is between 18°C to 22°C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on their yeast lees for 10 months and during this time, undergo malolactic conversion. The wine was blended to tank, then received minimal fining and filtration prior to bottling.



Variety:
Chardonnay

Region:
Margaret River

Cellaring:
Drink now or cellar for
up to 15 years.

Bottled:
March 2021

Analysis:
Alcohol: 13% v/v
Acidity: 6.6 g/l
pH 3.29
Residual Sugar: 0.6 g/l