



## HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

### 2021 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

Distinct aromas of buttered popcorn add an irresistible savoury note that lies atop ripe and rich aromas of grapefruit, lemon blossom, pear, and honeydew melon. Crème brûlée, custard apples, lime curd, and caramel add a luscious layer supported by elegant oak use contributing toast and spice. Soft stone fruit and sweet citrus unfurl upon the palate with a mouth filling weightiness and persistence of flavour that is balanced with a crisp, yet subtle acidity. The interplay of texture, flavour, and acidity is guided to a drying oak driven finish with delectable toasty and nutty tones that linger along with glimmers of peach skins and cinnamon quills.

#### VINTAGE

Vintage 2021 was shaped in late 2020 as a great vintage with slightly lower than average rainfall over the spring period ensuring vines had good fruit set and plenty of reserves for the growing season. Warmer than average late spring and early summer allowed for good canopy growth and balanced crops, projecting healthy yields and good quality.

Moving into the ripening season the effects of a La Niña weather pattern created strong weather events that brought higher than average rainfall events. These rains freshened up canopies and reduced the need for irrigation which was welcome, especially in the Great Southern region, and even more so for late ripening varieties such as Cabernet Sauvignon. For those who could pick around the rain events there were some strong wines. Overall, this was a vintage for the well prepared and brave - Howard Park was both!

#### 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

Each batch is handpicked around 12.5° Baume. 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, hogsheads 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: 6.2 g/l  
pH 3.27  
Residual Sugar: 1.2 g/l