



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2018 HOWARD PARK MUSEUM RELEASE RIESLING

MUSEUM RELEASE

From its beginnings in 1986, Howard Park has made Riesling from the Great Southern wine region of Western Australia. Since then, our Riesling has grown to become one of the most collected Rieslings in Australia. To experience the complexity Riesling offers over time, we set aside a portion of the best vintages of to be carefully cellared under ideal conditions, then release it as a museum wine after 5 to 7 years.

VINTAGE

By comparison with 2017, the growing and ripening season of 2018 saw a return to weather conditions more typical of the past decade in the grape growing regions of Western Australia.

The Great Southern vintage commenced on 9th March with Chardonnay for sparkling base and concluded with Cabernet Sauvignon on 23rd April. In the cool, continental climate of the Great Southern the winter of 2017 was sufficiently cold and wet. The spring, less blustery and drier than preceding years, gave way to a warm and consistent summer period. As summer passed and autumn began, the weather remained mild yet dry. The humid on-shore streams that bring drizzle and cloud cover in the early autumn did not eventuate and the entire harvest was conducted in near perfect conditions. With moderate yields across all varieties, full ripeness occurred with little delay to flavour development.

The 2018 vintage had very good to great outcome. The whites exhibit very pure and focused varietal notes while the reds show ripe berry flavours and supple tannins.

VINEYARDS

The Museum Release Riesling is an annual blend of the finest cut of free juice from select vineyard blocks growing on our Mount Barrow vineyard. This vineyard is planted on a picturesque ridge-top at an elevation of between 285 to 370m, with a vista to the ocean, 40 kilometres south. The soils, variable in fertility and water holding capacity are typically composed of a shallow sandy clay loam over ironstone.

WINEMAKING

Each vineyard block is vinified separately in stainless steel tanks. After settling bright, the free run juice is racked before a long and cold fermentation to preserve regional character and delicate fruit flavours. Blending occurs in June of the vintage year, with the objective of showcasing the typicity of each site in the final wine.



Variety:
Riesling

Region:
Mount Barker

Cellaring:
Drink now or cellar for
10+ years

Analysis:
Alcohol: 12% v/v
pH: 3.26
Acidity: 7.2 g/L
Residual Sugar: 1.2 g/L