



HOWARD PARK
MARGARET RIVER &
GREAT SOUTHERN

2017 HOWARD PARK PORONGURUP RIESLING

Since 2010 Howard Park has made Riesling from the Porongurup sub region of Great Southern wine region of Western Australia. This awesomely scenic and wildly remote region takes its name from the ancient, granitic bolder-like domes that rise 670 m above sea level to dominate the surrounding landscape. Here the Riesling grape produces fine and linear Riesling with great varietal purity and exactness.

TASTING NOTES

Delicate floral notes of citrus blossom and wafts of the rich perfume of florid gardenia meld with green pear skin and wet stone notes. The fine fruit flavours of yellow and green citrus are gently textured with a chalk like mineral dust. This is a delicate, lithe wine with great fruit purity, line and finesse. **Tasted July 2017**

THE 2017 SEASON

As the seemingly, never-ending vintage of 2017 came to a close in early May, we reflect on a most unusual season. The cold, wet winter and spring of 2016 with annual rainfall above the averages of the past decade, set the stage. Budburst and early spring growth were slow, and it became evident early on, that the start to vintage would be delayed by 3 to 4 weeks. In addition, early yield estimates were above average.

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 to be 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 and cool conditions as the white harvest began. Careful fruit selection, fruit removal and some early harvesting were necessary to retain quality. Across the regions, it was evident some whites would not reach maturity and would remain on the vine.

By late March the tone of the vintage was less than upbeat as the heavens opened. The reds were teetering on edge of disaster, any further rain could turn them into slush, and our worst fears would be realised. As the mud dried, an Indian summer was desperately needed and thankfully April delivered with unseasonably dry, warm conditions throughout. This prolonged, ripening phase allowed the flavours to develop fully, and the tannins to soften and integrate.

Vintage is well over now, and from a vintage of highs and lows, the outcomes are beyond our expectations. Whites have retained purity and vibrancy, and the reds stunning concentration, beautifully soft tannins and silky mouthfeel. It was worth the tension!

VINEYARDS

Gibraltar Rock vineyard - Porongurup sub region
Elevation: 333m Aspect: north-facing Soils: ancient karri loams

WINEMAKING

Harvest - early April 2017. 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 freshness and fine fruit flavours. After a light milk fining and filtration, the wine is bottled



VARIETY:
Riesling

REGION:
100% Porongurup

BOTTLED:
May 2017

ANALYSES:
Alcohol: 12% v/v
PH: 3.14
Acidity: 7.7 G.LT
Residual sugar: 2.0 G.LT

**Margaret River
Great Southern**