



HOWARD PARK

ESTABLISHED 1986

2017 A·S·W

Howard Park's winemaking philosophy is to craft elegant, age-worthy wines from our best vineyard 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.

The A.S.W. is the first wine to acknowledge Amy Burch's side of the family. Co-owner, Amy has been deeply involved in Howard Park from the very early days.

Coincidentally, Amy's parents share the initials, A.S.W. Her father, Alex Stephen Wee, was a successful Singaporean business person; a self-made man who arrived in Singapore from East Malaysia, in 1946 with 1 Singapore dollar. Amy's mother Annie Sheila Wee, had a cultural affinity with red wine due to her upbringing by French & Irish nuns as a boarder in Singapore. She still favours a glass of Shiraz to this day. The Wees came to Australia in the 1960s. Amy, is proud to commemorate her parents & the sum of all her family's efforts, in this special wine.

TASTING NOTES

An aromatic fusion richly embedded with signature notes of both the grapes and oaks employed to craft this wine. Briary hedgerow fruits mix with rich plum and dark cherry, savoury herbs mingle with exotic anise and pepper spice. Oak wise, notes of vanilla and coconut are enriched with mocha and dark chocolate. The palate draws this wonderful assortment of characters into a tapestry of flavours, layers and textures. Flavoured and layered with powerful berry and plum fruit, hints of savoury herb, exotic spice and sweet oak. Ripe, silky fruit tannin and dense fine grained oak provide a textual balance and length to contour the opulence this most generous wine.

THE SEASON

As the never-ending vintage of 2017 come to a close in early May, we reflect on a most unusual season. After a cold, wet winter/spring and annual rainfall above recent averages the stage was set for a late start to vintage. Early spring growth was slow, and 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 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, cool conditions as the white harvest began. Careful fruit selection and early harvesting was necessary to retain quality. By late March the tone of the vintage was less than upbeat as the heavens opened. With the reds were teetering on edge of disaster further rain could turn them to slush, and our worst fears, would be realised. As the mud dried, April delivered an Indian summer, of unseasonably dry and warm conditions until the end of harvest. This prolonged, ripening phase allowed flavours to develop fully, and the tannins to soften. With vintage now a distant memory and wines bottled, the outcomes are surprising and fantastic. The whites have a retained purity and vibrancy, and the reds stunning concentration, beautifully soft tannins and silky mouthfeel. It was worth the tension.

VINEYARD

Leston Vineyard: Block 29 Cabernet Sauvignon & Blocks 4 & 17 Shiraz. **Location:** Wilyabrup, Margaret River. **Soils:** Gravel loam over clay **Clones:** Cabernet Houghton clone, Shiraz unknown.

VINIFICATION

Cabernet Sauvignon was fermented in 5 t static fermenters with stainless steel heading down for between 5 to 15 days. Shiraz in 4 tonnes open fermenters, plunged daily for 5 to 15 days. Matured separately in French oak for 18 months, before blending and a further two months élevage in American oak



VARIETY:

Cabernet Sauvignon 60%
Shiraz 40%

REGION:

Margaret River

BOTTLED:

April 2019

CELLARING:

Enjoy the evolution of this wine over the next 15 Years

ANALYSIS:

Alcohol: 14% v/v
Acidity: 5.6 G/LT
Residual Sugar: 0.6 G/LT