



HOWARD PARK
MARGARET RIVER &
GREAT SOUTHERN



PRODUCER PROFILE

Estate owned by: Jeff and Amy Burch
Winemaker: Janice McDonald
Total acreage under vine: 492
Estate founded: 1986
Winery production: 480,000 Bottles
Region: Western Australia
Country: Australia

Miamup Sauvignon Blanc Sémillon 2015

WINE DESCRIPTION

The temperate maritime region of Margaret River stretches a north to south distance of 100kms, and is bound by oceans on three sides. Along this substantial stretch of land, subtle climatic differences exist over the five physiographic regions and fifteen diverse land form systems of the Leeuwin Naturaliste area. Such diversity of sites has produced an extensive array of varietal expressions in both Sauvignon Blanc and Semillon. From this treasure trove of diversity and choice, the region's signature blend has evolved.

Each individual vineyard block that contributes to the Miamup Sauvignon Blanc Semillon is vinified separately. Most batches are cool fermented in stainless steel to maximize varietal character and fruit flavour. Special batches are hand picked, whole fruit pressed and fermented in oak to add complexity and texture. The wine is bottled in June of the vintage year, in time for a spring release.

TASTING NOTES

Sparkling lemon and lime hues in appearance with a poached citrus and marmalade, spiced with lemon verbena and vanilla pod aroma. The palate is ruby grapefruit, finger lime, custard apple, gooseberry and quince with lemon curd and citrus oil adding texture and richness.

FOOD PAIRING

Perfect alongside a Persian fetta, zucchini and mint tart.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Margaret River
Vineyard name:	Leston Vineyard
Vineyard size:	345 acres
Soil composition:	Gravel and Clay-Loam
Training method:	VSP, Smart Dyson
Elevation:	297 - 389 feet
Vines/acre:	746
Yield/acre:	2.4 - 3.2 tons
Exposure:	Northwestern
Year vineyard planted:	1996, 2010
Harvest time:	February
First vintage of this wine:	2011
Bottles produced of this wine:	6,324

WINEMAKING & AGING

Varietal composition:	80% Sauvignon Blanc, 20% Sémillon
Fermentation container:	Stainless Steel Tanks and Barrels
Length of alcoholic fermentation:	14 days
Fermentation temperature:	50-68 °F
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225L Barrels
Age of aging container:	100% Old
Type of oak:	French
Length of aging before bottling:	4 months

ANALYTICAL DATA

Alcohol:	13.1 %
pH level:	3.2
Residual sugar:	1.0 g/L
Acidity:	0.2 g/L