



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

Leston Shiraz 2012

WINE DESCRIPTION

The Howard Park Distinguished Sites concept is designed to highlight the distinctive regional and site characteristics of Cabernet Sauvignon and Shiraz from the very best vineyard sites in the Margaret River and the Great Southern, the two premier West Australian grape growing regions.

Vinification occurs in both open vat and closed stainless steel fermenters with diligent cap management to extract fine fruit tannin and strong varietal flavor. Barrel maturation follows in 30 % new and 70% older barriques of which 95% are French oak and 5 % American oak. 18 months in oak, is ample time to achieve the thorough integration of oak and grape tannins.

After pressing, each batch is matured separately in order to build a wine history over time.

TASTING NOTES

Margaret River in style with a sweet fruit expression and open weave tannin structure that ably support this generously proportioned wine. An intense, dark crimson color with an enticing bouquet of poached plums, blueberries, cinnamon, cracked pepper, violets and mocha. The palate is abundantly rich, full of supple ripe fruit and finished with chewy fruit tannins and a dust of oak.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Margaret River
Vineyard name:	Leston Vineyard
Vineyard size:	345 acres
Soil composition:	Gravel and Clay-Loam
Training method:	Spur and Cane Pruned VSP, Smart Dyson
Elevation:	297 - 389 feet
Vines/acre:	742
Yield/acre:	2.4 - 3.2 tons
Exposure:	Northwestern
Year vineyard planted:	1996, 2010
Harvest time:	March
First vintage of this wine:	2002
Bottles produced of this wine:	18,313

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 - 10 days
Fermentation temperature:	68 - 82 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	7 - 21 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225L and 300L
Age of aging container:	30% New, 70% Used
Type of oak:	95% French, 5% American
Length of aging before bottling:	18 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	2.6
Residual sugar:	0.6 g/L
Acidity:	6.0 g/L



