



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

Scotsdale Cabernet Sauvignon 2013

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.

The wine is sourced from our Abercrombie vineyard in Mount Barker. This vineyard was planted with "Houghton" clone rootlings in 1967 and is extraordinarily low yielding. Small parcels are hand-picked and all batches are sorted to remove matter other than grapes, before fermentation. Vinification occurs in closed stainless steel fermenters in the Denmark winery with diligent cap management to extract fine fruit tannin and strong varietal flavour. Selected parcels remained on skins post the fermentation to further enhance the tannin profile while others were pressed at dryness to capture fruit vibrancy. Post pressing, each batch is kept separate, in order to build a wine history over time.

TASTING NOTES

Deep crimson in hue, complex aromas of blackberries, rose petals, truffle, herbs, graphite and vanilla greet the nose. Supple and concentrated sweet berries with an overlay of talc fine tannin. The sweetness and warmth of oak integrates well with the mineral acidity to provide a linear structure to the pliable sweet core.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Great Southern
Vineyard name:	Abercrombie Vineyard
Vineyard size:	38 acres
Soil composition:	Gravel and Clay-Loam
Training method:	VSP Cane-pruned
Elevation:	280 - 314 feet
Vines/acre:	632
Yield/acre:	1.2 - 2.0 tons
Exposure:	Northeastern
Year vineyard planted:	1975
Harvest time:	April
First vintage of this wine:	1999
Bottles produced of this wine:	5,389
Certifying organizations:	Winemakers Federation of Australia's Entwine Initiative

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
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:	Barriques and Barrels
Size of aging container:	225L and 300L
Age of aging container:	40% New, 60% Used
Type of oak:	French
Length of aging before bottling:	18 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.6
Residual sugar:	0.7 g/L
Acidity:	6.2 g/L



