



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 Cabernet Sauvignon 2015

WINE DESCRIPTION

Cabernet Sauvignon grapes are sourced from several select vineyard sites located in the Wilyabrup sub region and north to Wildwood Rd in an endeavour to capture ripe fruit flavours, supple tannins and the distinctive perfume of Margaret River Cabernet Sauvignon.

The individual vineyard blocks that contribute to Miamiup Cabernet are vinified separately. After fermentation on skins the malolactic is conducted in tank prior to barrel maturation. Maturation occurs in our favourite French oak for 18 months. This length of time in oak allows for the thorough integration of oak and fruit tannins. Bottling occurs in September of the wine's second year and released when ready.

TASTING NOTES

A brooding deep garnet in color with youthful and classic cabernet aromas of mint, violets, savoury dry herbs and briary hedgerow fruits, all spiced with a touch of mocha and toasted oak. The palate is a bag of bramble fruits - red currants, mulberries, plums, blackberries and blueberries, all supple and rich. This ambling fruit power is bridled by an ample swathe of fine fruit tannins, well assisted by the finest grained French oak.

FOOD PAIRING

Savor with lamb chops, char grilled with a bay leaf and smoked paprika rub, served with chickpeas or just drink with well-aged cheddar - Australian of course!

VINEYARD & PRODUCTION INFO

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|--------------------------------|---|
| Production area/appellation: | Margaret River |
| Vineyard name: | Leston Vineyard |
| Vineyard size: | 345 acres |
| Soil composition: | Gravel and Clay-Loam |
| Training method: | VSP - split canopy, Smart Dyson |
| Elevation: | 300 - 390 feet |
| Vines/acre: | 746 |
| Yield/acre: | 2.4 - 3.2 tons |
| Exposure: | Northwestern |
| Year vineyard planted: | 1996, 2010 |
| Harvest time: | March |
| First vintage of this wine: | 2008 |
| Bottles produced of this wine: | 64,676 |
| Certifying organizations: | Winemakers Federation of Australia's Entwine initiative |

WINEMAKING & AGING

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|-----------------------------------|-------------------------|
| 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: | 20% New, , 80% Used |
| Type of oak: | French |
| Length of aging before bottling: | 18 months |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 14.0 % |
| pH level: | 3.7 |
| Residual sugar: | 1.2 g/L |
| Acidity: | 5.9 g/L |

