



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

Flint Rock Shiraz 2016

WINE DESCRIPTION

The more continental and cooler climates of the Great Southern are favoured for the growing of Flint Rock Shiraz. In the Frankland and Mount Barker sub regions, where Shiraz reigns, the wines display a great intensity of dark fruits with traces of spice, earth and soft tannins. Each sub region adds its own complexity, due to the soils, aspects, clones and microclimates unique to the respective sites. The Howard Park winemaking team draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

TASTING NOTES

Deep and dense garnet in appearance. Lush plums and black cherry fruit seasoned with pepper, spice, vanilla and mocha greet the nose. On the palate the wine is dense and redolent of blackberry, plum and cherry, laced with liquorice and cocoa. The mouthfeel and texture of the wine is rich, velvety and supple.

FOOD PAIRING

Try something different by matching Howard Park's Flint Rock Shiraz with a potato and chorizo omelette!

VINEYARD & PRODUCTION INFO

Production area/appellation:	Great Southern
Vineyard name:	Fig Tree Vineyard
Vineyard size:	88 acres
Soil composition:	Gravel and Clay-Loam
Training method:	VSP
Elevation:	500 feet
Vines/acre:	746
Yield/acre:	2.0 - 2.4 tons
Exposure:	Northern
Year vineyard planted:	1998
Harvest time:	March
First vintage of this wine:	2010
Bottles produced of this wine:	31,249
Certifying organizations:	Winemakers Federation of Australia's Entwine initiative

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 and Stainless steel tanks
Size of aging container:	225L and 300L
Age of aging container:	20% New, 80% Used
Type of oak:	French
Length of aging before bottling:	15 months

ANALYTICAL DATA

Alcohol:	14.6 %
pH level:	3.6
Residual sugar:	0.7 g/L
Acidity:	5.9 g/L
Total SO ₂ :	74.0 mg/L