



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 2015

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

ABOUT THE VINEYARD

Abercrombie Vineyard. Block 1A, 1B & 2. Mount Barker sub region, Great Southern. Soils - shallow lateritic gravels over sandy, clay loam.

WINE PRODUCTION

Small parcels are hand-picked and selected parcels remained on skins after fermentation to further enhance the tannin profile while others were pressed at dryness to capture fruit vibrancy. Barrel maturation - 18 months in 40% new and 60% older French oak barriques.

TASTING NOTES

This wine has a wild, ethereal presence of briary, hedgerow fruits, fragrant sweet spice and doughy oak notes that provide warmth and dimension. More refined than robust, the palate's soft, plush red fruits give richness and the fine line of tannins, length and structure.

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:	1967
Harvest time:	April
First vintage of this wine:	1999
Bottles produced of this wine:	9,000
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:	3.5
Residual sugar:	0.5 g/L
Acidity:	6.1 g/L
Total SO ₂ :	95.0 mg/L



