



**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

## Miamiup 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

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

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

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

  
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