



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

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| 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

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|-----------------------------------|-------------------------|
| 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

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| 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 |

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