

Howard Park Miamup Sauvignon Blanc Semillon Margaret River Australia 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020
GRAPE Sauvignon Blanc/Blend
GEOGRAPHY Not Europe
COUNTRY Australia
LARGER REGION Western Australia
SMALLER REGION South West Australia
SUB REGION Margaret River

Rationale

SSB and SBS are two very familiar wine acronyms if you live down under. They refer to white wine blends of the prized Sauvignon Blanc and Sémillon grape varieties. Whether a wine is SBS (Sauvignon Blanc Sémillon) or SSB (Sémillon– Sauvignon Blanc) depends on the prominent variety in the blend, with an SSB having more Sémillon than Sauvignon Blanc, and vice versa. Originally, blends of SBS and SSB hail from the famous growing region of Bordeaux, in southern France, where they are called a white Bordeaux. Margaret River in Western Australia has a marked Mediterranean climate – parallel, in fact, to that of Bordeaux – which is why these blends have been around since the infancy of discovery of the Margaret River wine region.

As SSB wines have more Semillon grapes in the blend, while SBS wines have more Sauvignon Blanc, this equates to a SSB blend having a richer, waxier texture, while SBS wines have a brighter acidity with more prominent citrus and herbaceous notes.

Family owned for over 35 years, Howard Park is a West Australian winery based in the Margaret River although with vineyards holdings in Great Southern that trace back to the winery's original owner, John Wade. Owners Jeff and Amy Burch make a range of wines of which this SBS is a hallmark. Their Margaret River Regional range wines have been named 'Miamup', after the road that borders the northern edge of the Leston vineyard. The word means 'place of huts' in the Indigenous Nyoongar language.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Straw
HIGHLIGHTS None
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Key Lime • Lemon • Lime • Grapefruit (W/Y) *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*
TREE/VINE FRUIT Pear (Green) • Gooseberry • Quince *Condition: Fresh, Ripe*
TROPICAL FRUIT Kiwi • Melon (Green) • Starfruit *Condition: Under Ripe / Tart*
FLORAL Elderflower • Lemon / Lime Blossom *Condition: Fresh*
GREEN VEGETABLE Olive (Green) • Caper • Salad Greens • Green Peppers
OTHER VEGETABLE Radishes • Ginger / Root
HERBAL Lemon Grass • Basil • Cilantro • Verbena • Parsley
OTHER SPICES Sesame / Candy
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock • Salinity / Seashell
OAK AGING No
OXIDATION/NUTTINESS Pinenut • Cashew • Peanut / Shell
PERCEIVED WINEMAKING CHOICES Lees Contact