



HOWARD PARK  
MARGARET RIVER & GREAT SOUTHERN

## 2020 ARBOR NOVAE GRENACHE SHIRAZ

### ARBOR NOVAE

Inspired by Nature. Crafted to give back.

Arbor Novae represents one plank of an ethos of sustainability that is taking hold at Howard Park and allows customers that we relate with very personally in our Wine Club to share in a journey that takes them down two roads - one is the enjoyment of unique small batch wines that reflect some diversity in our fruit production and the careful attention of our winemaking team - the other is to share our appreciation and respect for the contribution of trees to the preservation of a healthy environment and to take some direct action.

It's wine that is putting back into the planet. Howard Park has always been focused on expressing terroir in its truest sense, it's just as important to care for the terroir and land that it comes from.

### CARBON PROGRAM

Howard Park Arbor Novae is in partnership with the charity, Carbon Positive Australia, who have been restoring degraded lands through ecologically sensitive planting for the last 20 years. For every bottle of wine sold, \$1.50 of the sale is donated to Carbon Positive Australia to support local tree planting and landscape restoration.

### WINEMAKING

Grenache from 70-year-old vines in the Swan Valley and Shiraz from the Great Southern. Grenache was hand picked and fermented in open top 3t fermenters. Select parcels were fermented with 25% whole bunch. Shiraz was fermented in closed stainless steel fermenters and the cap managed via regular pump overs. When dry, batches were basket pressed and matured in old French puncheons. After 9 months, the wine was blended, lightly fined, and then bottled.

### TASTING NOTES

There is a Pinot-like transparency shot through the attractive deep ruby colour of this wine. The nose is an enticing mix of fruit, herbs and spice - raspberry and plum, black cherry, bay leaf and black tea, curry leaf and vanilla. The palate is fresh with bright, juicy acidity deepening into richer red fruit textures that evoke pleasing memories of childhood confections, and resolving with some chalky shiraz tannin that prolongs the finish and reasserts the spicy complexity in this eminently drinkable blend. The overall balance indicates great potential for medium term cellaring.

Varieties: Grenache, Shiraz  
Regions: Swan Valley, Great Southern  
Food match: Saltbush lamb  
Cellaring: Drink now or over the next 5 years

Alcohol: 14.5% v/v  
pH: 3.5  
Acidity: 5.53 g/l  
Residual Sugar: 0.4 g/l



Original label artwork produced in collaboration with renowned West Australian artist Andy Quilty, exclusively for the Arbor Novae range.