



## HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

### 2018 HOWARD PARK LESTON SHIRAZ

#### DISTINGUISHED SITES

Shiraz from the Leston vineyard, located in the heart of Margaret River is crafted to highlight the distinctive varietal and regional qualities of our best sites.

The expression of Shiraz from this temperate region combines the ripeness and opulence of a warm climate with the spice and elegance of more typical of cooler ones.

#### TASTING NOTES

Garnet in colour with a mouthfilling mix of black and red fruits; boysenberry, cherry plum, attractive leafy notes, hints of tobacco, spice and black olive. An elegant Shiraz from our Wilyabrup vineyard, powerful yet elegant with fine tannin and distinctive fine grained texture and flavour from 18 months maturation in a range of French oak barrels. A modern and beautifully balanced Margaret River Shiraz.

#### VINTAGE

The 2018 growing season saw a return to weather conditions more favourable and typical of the past decade in the south west of Western Australia.

Our Margaret River vintage commenced on 19th February with Chardonnay and concluded with Cabernet Sauvignon on 19th April. Good winter rains were followed by a temperate spring, then a moderate to warm summer - a textbook progression of seasons for the ideal vintage.

With veraison came the native marri blossom and a sigh of relief that the annual joust with the native resident birds would be a minor battle not a major war. As autumn progressed, conditions remained fine. Yields were moderate across all varieties and full ripeness and flavour development, concurrent.

The early quality assessment of the 2018 vintage is excellent. White wines are exhibiting very pure and focused varietal notes while the reds show ripe berry flavours and supple tannins.

#### VINEYARDS

The wine was blended from a selection of the best batches of Shiraz grown on the Leston vineyard, which is located in the Wilyabrup locale of Margaret River. The soils in this vineyard are shallow lateritic gravels over sandy, clay loam.

#### WINEMAKING

Small parcels were hand-picked and all batches were sorted to remove matter other than grapes, before fermentation.

Fermentation occurred in open vat and closed stainless steel fermenters. Select parcels of wine were run to barrel between 2 & 3° Baume to capture new barrel characters from the final degrees of fermentation. The remaining blocks were pressed at dryness to retain fruit vibrancy.

Each batch was matured separately in order to build a wine history over time. The wine was matured for a minimum of 18 months in new and older French oak barriques, hogsheads and puncheons. After a light fining and filtration, the wine was bottled.



Variety:  
Shiraz

Region:  
Margaret River

Cellaring:  
Drink now or cellar for  
up to 15 years.

Analysis:  
Alcohol: 14% v/v  
Acidity: 5.9 g/l  
pH 3.58  
Residual Sugar: 1.3 g/l