



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2022 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

A lighter, brighter style of Grenache Shiraz, this wine is pale ruby in colour and contains a full spectrum of red fruits accompanied by floral and confectionary aromas. Rose, hibiscus, red liquorice, cherry, raspberry, and blood orange form a vibrant and varied perfume. Ripe red fruit washes over the palate bringing with it ruby red grapefruit acidity and grippy tannin. Fruit driven with a tantalising nose and crunchy acidity, it is the perfect red to enjoy in the summertime, possibly even slightly chilled.

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

Alcohol: 14% v/v
pH: 3.46
Acidity: 5.6 g/l
Residual Sugar: 0.7 g/l



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