



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2022 HOWARD PARK SAUVIGNON BLANC

In the cool, southern reaches of Western Australia, Sauvignon Blanc has the time to develop great varietal purity, intense flavour and structural exactness.

From this gift of nature, the winemaker can with confidence enhance, embellish, even temper the powerful, exotic and sometimes challenging expression to create a wine that is textured, layered and enriched to complement Sauvignon's exuberant personality.

TASTING NOTES

Boisterous notes of passionfruit, guava, and lychee intermingle with candied citrus peel, thyme flowers, chamomile, and shaved coconut creating an exotic and appetising bouquet. The tropical aromas on the nose evolve into fine sweet citrus flavours on the palate. Mouth-watering acidity is accompanied by rich notes of lime cordial, preserved lemon, and underripe peach leading to a crisp and refreshing finish. Restrained use of oak adds texture as well as subtle notes of roasted almond. A wine of fruit purity and persistence, it is designed for easy enjoyment, yet can also be paired with a wide array of dishes.

VINTAGE

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern, but luckily minimal impact on outcomes in Margaret River.

We commenced harvest in the northern end of Margaret River on the 18th of February. There was no pause between the maturity of whites and reds, as warm conditions pushed Margaret River Shiraz into the picking window while Great Southern Riesling continued to ripen further on the vine.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

WINEMAKING

Each individual vineyard block is vinified separately. Most batches are cool fermented in stainless steel to maximize varietal character and fruit flavour.

Special batches are hand-picked, whole fruit pressed and fermented in oak to add complexity and texture. After a light fining and filtration, the wine is bottled.



Variety:
Sauvignon Blanc

Region:
Western Australia

Cellaring:
Drink now & over the next few years

Analysis:
Alcohol: 12.5% v/v
pH: 3.20
Acidity: 6.2 g/l
Residual Sugar: 0.7 g/l