



HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

2019 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

Ruby in the glass with violet fraying towards the edges, the core of this wine is built around an abundance of dark fruits accompanied by hints of floral aromas and undertones of spice. Satsuma plum, blackberry, boysenberry, and dark cherry swirl with rosemary, mint, white pepper and fennel. The palate is soft and supple with an open-weave tannin structure and oak lending savoury mocha notes. The dark fruits found on the nose and palate transition to impressions of red berries on the lasting finish.

VINTAGE

As the substantially wet winter brought a close to the 2018 season, a mild and wet spring heralded the start of 2019. The summer high pressure systems associated with warm day time temperatures were struggling to impact the season early as growth was moderated in the moist, cool conditions. Heat summation comparisons over the vintages of the past decade did indicate a delayed start to the vintage as the summer continued warm and devoid of heat spikes. With yields looking low to moderate, optimism was winning the arm wrestle over pessimism as vintage commenced in mid to late February at the close of summer.

The majority of white varietals were picked over a protracted period from early to late March, in dry conditions. Some fungal disease did proliferate which required an extra degree of care and attention at harvest. These moderate conditions continued through autumn as the reds began to trickle in from mid-April. Rain in mid-April bothered the vines little yet bird pressure and early autumn control burns remained imminent threats.

For all the trials and tribulations that vintage brings, the quality outcomes from 2019 are good. The whites have retained purity and vibrancy, which is always a signature of the slightly cooler years and the reds show a concentration of flavour, elegance, definition 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 18 months in new (~ 25%) and older French oak barriques, hogsheads and puncheons. After blending to tank the wine was lightly fined and filtered prior to bottling.



Variety:
Shiraz

Region:
Margaret River

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

Analysis:
Alcohol: 14.5% v/v
Acidity: 6 g/l
pH 3.55
Residual Sugar: 0.9 g/l