



HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

2023 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 more typical of cooler ones.

TASTING NOTES

The 2023 Leston Shiraz is a wine of great depth and intrigue, and deserves a theatre of quiet contemplation in which to unveil its considerable charms. Purity of fruit is the initial aromatic impression, with dark plums and freshly-picked forest berries to the fore, their measured intensity balanced by cooler woodland scents of wild thyme and a hint of regional eucalypt. The palate has concentration and precision, flavour and richness build over time, with plush, expressive fruit always in the foreground, expertly enhanced but never dominated by oak. This supremely elegant wine gives rise to the conundrum of prioritising immediate gratification or allowing for an evolution to inevitable greatness with additional bottle age.

VINTAGE

Cooler-than-usual temperatures paired with optimal, dry weather set the scene for an extended, yet exceptional vintage in both Margaret River and Great Southern. A moderate season, it was perfect for gentle, even ripening across all grape varieties.

Heavy winter rains recharged soil moisture levels and refilled vineyard dams paving the way for a promising start to the growing season. Cool temperatures lingered making for a mild spring with a lovely, yet late budburst. The weather warmed and rain ceased providing the ideal conditions for flowering, canopy growth and fruit set in Margaret River. Great Southern was cooler and wetter which led to poor fruit set and small bunches reducing yield. However, these lower yields would later lead to fuller fruit ripeness at harvest.

Dry, sunny, and warm weather free from any extreme heat continued throughout summer creating an idyllic atmosphere for steady, prolonged ripening with harvest commencing on the 16 February and not finishing until 22 April. Minimal rain fell during this period allowing the fruit to stay out on the vine until full ripeness and flavour development were achieved while cooling winds ensured good acid retention and freshness.

Some late summer/early autumn rain events delayed the red harvest slightly, however, the rainfall did not lead to any disease pressure, instead, it refreshed canopies and invigorated the vines. Altogether another high-quality, graceful year much like 2022.

VINEYARDS

The wine was blended from a selection of the best batches of Shiraz grown on the Leston vineyard, which is located in the Willyabrup 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.

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Variety:
Shiraz

Region:
Margaret River

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

Analysis:
Alcohol: 14% v/v
Acidity: 5.82 g/l
pH 3.55
Residual Sugar: 0.5 g/l