



HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

2024 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

This Leston Shiraz has lifted aromas of wild raspberry, forest berries and cut plums, layered with violets and dried herb hints. The solar embrace of the long 2024 growing season has been expertly subsumed into a framework where fruit foregrounds an undercurrent of intriguing savoury complexity. The palate is bright, juicy and refined, with redcurrant and mulberry flowing over fine tannins. Oak is seamlessly integrated, supporting the wine's precision and balance. Elegant and expressive, it finishes long and fresh, with the signature finesse of mature Margaret River Shiraz vines. You will be rewarded for ageing this incredibly moreish wine but forgiven if it proves impossible...

VINTAGE

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a "mast year", and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

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 10 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% v/v
Acidity: 6.27 g/l
pH 3.54
Residual Sugar: 0.56 g/l