



HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

2018 HOWARD PARK SCOTSDALE SHIRAZ

DISTINGUISHED SITES

Shiraz from the Frankland River & Mount Barker sub-regions of the Great Southern are blended to highlight the distinctive varietal and regional qualities of our best sites.

The expression of Shiraz from these cool, continental climates is characterised by an intensity & concentration of dark fruits with traces of spice, earth and guiding tannins.

TASTING NOTES

Garnet in colour. A dark and opulent expression of cool climate Shiraz. The palate has dark plum, cherry, coffee ground flavours, nutmeg and soft spice and distinctive gravel characteristics from the ancient lateritic soils of our Scotsdale vineyard. This is a powerful and fullbodied wine, shaped by 18 months maturation in a range of French oak barrels, adding flavour and texture. Evocative yet poised in structure; this is a dark and opulent expression of Great Southern Shiraz.

VINTAGE

The 2018 growing season saw a return to weather conditions more favourable and typical of the past decade in the south west of Western Australia.

Our Margaret River vintage commenced on 19th February with Chardonnay and concluded with Cabernet Sauvignon on 19th April. Good winter rains were followed by a temperate spring, then a moderate to warm summer - a textbook progression of seasons for the ideal vintage.

With veraison came the native marri blossom and a sigh of relief that the annual joust with the native resident birds would be a minor battle not a major war. As autumn progressed, conditions remained fine. Yields were moderate across all varieties and full ripeness and flavour development, concurrent.

The early quality assessment of the 2018 vintage is excellent. White wines are exhibiting very pure and focused varietal notes while the reds show ripe berry flavours and supple tannins.

VINEYARDS

The wine was blended from a selection of the best batches of Shiraz grown on our vineyards in Frankland River and Mount Barker. Soils in this area are lateritic gravels over sandy, clay loam.

WINEMAKING

Small parcels were hand-picked and hand sorted to remove any unwanted material before fermentation. Fermentation occurred in open vat and closed stainless steel fermenters. Select parcels of wine were run to barrel between 2 & 3^e 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:
Mount Barker,
Frankland River

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

Analysis:
Alcohol: 14.0% v/v
Acidity: 6.1 g/l
pH 3.57
Residual Sugar: 0.6 g/l