



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2023 HOWARD PARK SCOTSDALE SHIRAZ

### DISTINGUISHED SITES

Shiraz from vineyards in the Frankland River subregion of the Great Southern is blended to highlight the distinctive varietal and regional qualities of our best sites. The expression of Shiraz from this cool, continental climate is characterised by an intensity and concentration of dark fruits with traces of spice, earth and guiding tannins.

### TASTING NOTES

Deep violet in the glass, the wine opens with a bouquet of purple florals, boysenberry, and fresh blueberries, underscored by delicate notes of pencil shavings and cacao. On the palate, forest berries lead the charge, joined by a savoury beef jerky meatiness and a subtle lick of granite, reflecting the region's unique terroir. Fine, silty tannins provide structure, filling out the mid-palate and enhancing the wine's complexity. The balance between vibrant fruit, savoury elements, and mineral character ensures a refined, lingering finish, showcasing the elegance and depth typical of this Great Southern Shiraz.

### 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 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 our vineyards in Frankland River. 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<sup>rd</sup> 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:**  
Frankland River

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

**Analysis:**  
Alcohol: 14% v/v  
Acidity: 6.35 g/l  
pH 3.4  
Residual Sugar: 0.58 g/l