



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2022 HOWARD PARK MIAMUP CABERNET SAUVIGNON

REGIONAL RANGE

The temperate, maritime Margaret River region stretches a north to south distance of 100kms. Bound by oceans on three sides, subtle climatic and site differences exist over five physiographic regions and fifteen diverse land forms, which comprise the region.

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon its greatest natural asset. Great Cabernet should be both perfumed and poised, and meticulous site selection is critical to capturing these key attributes.

TASTING NOTES

A warm and elongated vintage, 2022 presented the perfect combination of conditions to produce a Cabernet of incredible fruit power complemented by endless complexity in the glass. Boisterous, ripe red fruit aromas immediately rise from the glass carried upon undercurrents of savoury earth, cedar spice and dried sage. After the array of red briary fruit comes deeper tones of blackberry, cherry cola and cassis with a light dusting of cocoa powder and hint of coffee bean. The palate is plush and juicy boasting persistent dark fruit, lifted by bright acidity and underpinned by impeccable structure. A fine-grained tannin locks in fleeting notes of freeze-dried raspberry, mulberries, and nori, culminating in a sumptuous and extended finish. Although undeniably approachable now, this wine has the potential to evolve gracefully for another 5 years.

VINTAGE

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern, but luckily minimal impact on outcomes in Margaret River.

We commenced harvest in the northern end of Margaret River on the 18th of February. There was no pause between the maturity of whites and reds, as warm conditions pushed Margaret River Shiraz into the picking window while Great Southern Riesling continued to ripen further on the vine.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

VINEYARDS

Cabernet Sauvignon grapes are sourced from several select vineyard sites located in the Wilyabrup sub region and north to Wildwood Road in an endeavour to capture ripe fruit flavours, supple tannins and the distinctive perfume of Margaret River Cabernet Sauvignon.

WINEMAKING

The individual vineyard blocks are vinified separately. After fermentation on skins, the malolactic is conducted in tank prior to barrel maturation. Maturation occurs in French oak for 18 months. This length of time in oak allows for the thorough integration of oak and fruit tannins.



Variety:
Cabernet Sauvignon

Region:
Margaret River

Cellaring:
Drink now or cellar for up to 5 years

Analysis:
Alcohol: 14.5% v/v
pH: 3.51
Acidity: 6.02 g/L
Residual sugar: 0.32 g/l