



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2023 HOWARD PARK A.S.W CABERNET SAUVIGNON SHIRAZ

Howard Park's winemaking philosophy is to craft elegant, age-worthy wines from our best sites in the Margaret River and Great Southern wine regions of Western Australia. Critical site selection, meticulous viticulture and detailed winemaking underline each Icon wine. In name, the Icon wines pay homage to significant members of the Burch family.

The A.S.W. is the first wine to acknowledge Amy Burch's side of the family. Co-owner Amy has been deeply involved in Howard Park from the very early days.

Coincidentally, Amy's parents share the initials, A.S.W. Her father, Alex Stephen Wee, was a successful Singaporean business person; a self-made man who arrived in Singapore from East Malaysia in 1946 with 1 Singapore dollar. Amy's mother, Annie Sheila Wee, had a cultural affinity with red wine due to her upbringing by French & Irish nuns as a boarder in Singapore. She still favours a glass of Shiraz to this day. The Wees came to Australia in the 1960s. Amy, is proud to commemorate her parents and the sum of all her family's efforts in this special wine.

TASTING NOTES

The 2023 A.S.W is a wine of abundant presence and power, with the first pour into the glass the beginning of a slow-reveal of the typicity and complexity of a Cabernet Shiraz blend. Deeply coloured and imbued with a spectrum of fruit perfumes that showcase blackberry, black cherry, mulberry and plum, there are also elements of olive tapenade, freshly ground coffee and Christmas cake which project a very intriguing evolution of the aromatic profile as the wine ages. The remarkable intensity of fruit is balanced on the palate by bright acidity and a wealth of supporting structural elements that promote density and extreme persistence of flavour. It is a wine to admire in youth and to embrace as an example of the potential of these two regal grapes to marry together with harmony and grace in a decade's long relationship.

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.

VINEYARD

Decades of developing the Leston Vineyard as a premier site for red grape varieties has culminated in this fine wine, which is a blend from the best Cabernet and Shiraz sites of the Leston vineyard.

Location: Wilyabrup Soils: lateritic gravels
Aspect: Cabernet westerly and Shiraz north easterly
Clone: Houghton selection Cabernet, Shiraz unknown

WINEMAKING

The A.S.W. is a stylistic departure for Howard Park, being a red blend of all Margaret River fruit, and the only wine with a significant use of American oak.

Cabernet parcels are fermented in static fermenters fitted with heading down boards to maintain a submerged cap and gentle extract of flavour and tannins. The Shiraz parcels are fermented in 4t open fermenters with pneumatic pigeage and are retained on skins at the end of fermentation for several weeks. Matured separately in French oak for 18 months, before blending and then a further two months *élevage* in American oak after blending.



Varieties:

Cabernet Sauvignon 61%
Shiraz 39%

Region:

Margaret River

Cellarage:

10 to 15 years

Analysis:

Alcohol: 14.5% v/v
pH: 3.38
Acidity: 6.54 g/l
Residual Sugar: 0.5 g/l