



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2023 HOWARD PARK MIAMUP SAUVIGNON BLANC SEMILLON

REGIONAL RANGE

The temperate maritime region of Margaret River stretches a north to south distance of 100 kilometres. Bound by oceans on three sides, subtle climatic and site differences exist over the five physiographic regions and fifteen diverse land form systems that comprise the region. From such diversity of locations, an extensive array of varietal expressions in both Sauvignon Blanc and Semillon proliferate. This treasure trove of choice has allowed the region's signature blend to thrive.

TASTING NOTES

Pale green in hue, this classic Margaret River blend dazzles with its undeniable vibrance and energy in the glass. Herbaceous notes of basil and lemon verbena harmonise perfectly with lifted aromas of lychee, poached pear and gooseberry. The palate brims with lively Sauvignon Blanc flavours - ruby red grapefruit, quince, finger lime - intensified by Semillon's structure, texture, and citrus-driven acidity. The palate is refreshing and layered with rich flavours of ripe lemon, pineapple, and wild herbs complemented by undercurrents of chalky minerality. This classic blend seamlessly melds fresh citrus, tropical notes and intricate spice, all uplifted by crisp acidity. Perfect for enjoying now with light fare or anytime in the next three years.

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.

VINEYARDS

Sauvignon Blanc is sourced from our vineyards in the southern part of the region in order to capture strong varietal intensity and high natural acidity. Semillon is more broadly sourced from the south and center to capture the full spectrum of fruit flavours on offer.

WINEMAKING

Each individual vineyard block was vinified separately. All batches were cool fermented in stainless steel to maximise varietal character and fruit flavours. Special batches were then run to oak, adding complexity and texture.



Varieties:
Sauvignon Blanc
Semillon

Region:
Margaret River

Cellaring:
Drink now and over the
next few years

Analysis:
Alcohol: 12.% v/v
pH: 3.23
Acidity: 7.77 g/l
Residual Sugar: 0.24 g/l