



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 HOWARD PARK ALLINGHAM CHARDONNAY

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. Muriel Allingham was a much beloved mother & grandmother to the Burch family, remembered for her quiet strength, warmth, elegance & youthful outlook.

Allingham Chardonnay is a reflection and a reminder of Muriel. This wine is made from the best blocks of Chardonnay that grow on the south facing slopes of our Allingham vineyard, in the Karridale sub-region of Margaret River. Drawing inspiration from traditional winemaking methods, the Allingham Chardonnay matures in French oak resulting in a flavoursome and complex wine, evocative of this cool southern site.

TASTING NOTES

Pale green gold in the glass. Luminous and finely poised, the nose unveils a kaleidoscopic aromatic profile that is at once maritime and mineral, opulent yet tautly restrained. The bouquet opens with citrus blossom and lemon verbena, evolving into nuanced layers of white peach, yuzu zest, and pink grapefruit, underscored by a gossamer thread of sea foam and crushed oyster shell. Subtle hints of toasted almond skin, raw nougat, and sablé biscuit evoke both delicacy and gravitas.

With a spine of luminous acidity, notes of white peach, green papaya, and early-season nectarine glide across a saline-inflected mid-palate, framed by a whisper of creaminess and the faintest impression of vanillin oak.

The finish is persistent and articulate, trailing with chalk-dust minerality and hints of citrus oil. A wine of elegance, that invites both contemplation, reverence and a second glass.

VINTAGE

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a "mast year", and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

VINEYARD

Location: Allingham Block 5, Karridale, Margaret River 34.2039°S, 115.1402°E

Vine age: 20 years

Soils: shallow gravel and sandy clay loam over ironstone with variable water holding capacity

Elevation: 40m - 80m Aspect: south east to south west

Clone: Gin Gin

WINEMAKING

After harvesting the bunches are pressed directly to barrel and undergo fermentation with indigenous yeast. 25-30% of the barrels are 500-600 litre demi-muids or puncheons, with the remainder barriques. Approximately 25% of the barrels are new - a selection of coopers are used with barrels constructed in Burgundy favoured. Bâtonnage and Malolactic fermentation regimes are considered on an individual barrel basis each vintage, with the evolution of each barrel carefully monitored to retain ultimate balance in the wine. Maturation in oak can range from 7-9 months, with an additional 2-3 months in tank for the final blend to harmonise prior to bottling. The ambition is for a seamless integration of oak which permits a clear transmission of the characteristics of the site.



Variety:
Chardonnay

Region:
Karridale - Southern
Margaret River

Cellaring:
10 to 15 years

Analysis:
Alcohol: 13% v/v
pH: 3.18
Acidity: 7.21 g/l
Residual Sugar: 1.33 g/l