



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2024 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 bright garnet/violet in the glass. The nose is expressive and layered—red and black berry compote meets fragrant violets, sagebrush, and a touch of graphite. Notes of black cherry and raspberry glide alongside hints of olive tapenade and a hint of cedar.

The palate delivers a burst of ripe dark fruit—blackberry, cassis, and morello cherry—supported by a plush core and an echo of brambleberry pie. Subtle oak sweetness shows through in vanilla and smoke, adding polish without distraction. Tannins are chalky and assertive, creating a firm, mouth-coating structure that speaks to both ripeness and varietal character.

### 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.

### 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: 14.0% v/v  
pH: 3.59  
Acidity: 6.36 g/L  
Residual sugar: 0.65 g/l