



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 HOWARD PARK FLINT ROCK CHARDONNAY

REGIONAL RANGE

The name “Flint Rock” epitomises the fine mineral structure and savoury elegance of wines grown in the wildly remote and awesomely beautiful Great Southern region of Western Australia. This Howard Park regional selection draws upon the varietal heroes of three primary subregions - Mount Barker, Porongurup and Frankland River - to make wines that showcase regional typicity.

TASTING NOTES

Perfumed and inviting, the 2025 Flint Rock Chardonnay opens with lifted aromatics of lemon curd, pink apple and white peach, underpinned by a gentle minerality. The palate is tightly wound yet composed, unfolding with flavours of white peach, almond, apricot kernel and lemon rind, complemented by savoury accents of salted cashew and nutmeal. Partial oak maturation and lees stirring lend a softly creamy mid-palate and a fine grain of texture, without obscuring the wine’s natural freshness. Bright acidity provides lift and balance through the finish, leaving a lingering impression of citrus, stone fruit and mineral drive. Approachable and comforting in style, this Chardonnay offers both immediate appeal and quiet complexity.

VINTAGE

The 2025 vintage across Margaret River and the Great Southern was defined by consistently warm, dry conditions without extremes, allowing for even ripening and strong fruit quality across both regions.

Following a long, dry 2024, both regions welcomed much-needed August rainfall which replenished soil moisture and filled dams, setting the stage for healthy vine growth. Spring began mildly before warming into a dry, settled period that supported strong canopy development and successful flowering. In Margaret River, this led to balanced vines and generous yields across all varieties. In the Great Southern, Pinot Noir and Riesling flourished early, while Chardonnay showed smaller, concentrated berries and lower yields.

Summer brought consistent warmth without heat spikes. In Margaret River, this encouraged rapid and even ripening across districts, with white harvest beginning 10 February. A warm, dry March advanced red ripening, while April’s cooler spells and light rainfall allowed for measured picking decisions. The final Cabernet was harvested by 14 April.

In the Great Southern, early harvest began on 12 February for sparkling Pinot, followed by Chardonnay on 19 February. Ideal ripening conditions prevailed until mid-March, when timely Riesling picking avoided significant rain. Across both regions, fruit quality was high, acids held well, and yields were sound.

VINEYARDS

The Flint Rock Chardonnay is a selection from individual vineyard blocks and clones that grow on our Mount Barrow vineyard in Mount Barker. These blocks are located on a south facing ridge-top with elevations of between 285m to 370m. The landforms of the region are some of the oldest in the world with shallow, low fertility soils which provide a natural limit to yield potential.

WINEMAKING

The individual vineyard blocks that comprise Flint Rock Chardonnay are vinified separately. Each batch is hand-picked, cooled and sorted before pressing to extract the free run juice. Fermentation and malolactic occurs in a combination of older French oak and stainless steel tank. The temperature of fermentation is between 18°C to 22°C and the lees are stirred from the end of fermentation and throughout the malolactic. After 9 months on lees, the wine is blended to tank and held for 2 months prior to fining, filtration and bottling.



Variety:
Chardonnay

Region:
Great Southern

Cellaring:
Drink now and over the next few years

Analysis:
Alcohol: 12.5% v/v
pH: 3.19
Acidity: 6.69 g/l
Residual Sugar: 0.62 g/l