



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2025 HOWARD PARK MIAMUP CHARDONNAY

### REGIONAL RANGE

A critical selection is applied to our Margaret River vineyards for growing Miamup Chardonnay. Each location adds to the complexity of the wine due to the soils, aspects, clones and microclimates unique to the respective sites. Applied to this rich collection of choice, is the skill and enthusiasm of our winemaking team that draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

### TASTING NOTES

The 2025 Miamup Chardonnay opens with expressive aromas of citrus, melon, white peach and ripe pear, capturing the clarity and generosity of Margaret River Chardonnay. These bright fruit notes are layered with subtle nuances of nutmeal, crushed stone and gentle vanilla spice, adding depth and intrigue. The palate is supple and fleshy, led by flavours of lemon butter, stone fruit and hints of brioche. A fine, chalky texture and lively natural acidity bring focus and drive, while carefully integrated oak provides balance and length. The finish is poised and refreshing, revealing a wine of composure, precision and understated power.

### 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 Miamup Chardonnay is a selection from individual vineyard blocks and clones, with the majority sourced from our Margaret River vineyards largely based in Willyabrup.

### WINEMAKING

Each batch is picked in the cool of the night and processed soon after picking to ensure varietal flavours are preserved. Fermentation and malolactic occurs in a combination of 50% French oak (10% new) and 50% stainless-steel tank to retain freshness and purity. 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 10 months on lees, the wine is blended to tank and held for 2 months prior to fining, filtration and bottling.



**Variety:**  
Chardonnay

**Region:**  
Margaret River

**Cellaring:**  
Drink now and over the next few years

**Analysis:**  
Alcohol: 12.5% v/v  
pH: 3.18  
Acidity: 6.92 g/l  
Residual Sugar: 0.68 g/l