



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 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

A classic Margaret River Sauvignon Blanc Semillon with lifted aromas of gooseberry, pear and lychee, layered with basil, lemon verbena and a subtle cut-grass edge. The palate is vibrant and finely textured, showing ruby grapefruit, quince and finger lime alongside lemon and lime pulp through the mid-palate. Semillon adds quiet structure and length, rounding the edges without softening the drive. Crisp, citrus-led acidity and chalky minerality carry a bright lime-zest finish.

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

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: 12.5% v/v

pH: 3.17

Acidity: 6.38 g/l

Residual Sugar: 0.61 g/l