



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2023 HOWARD PARK MIAMUP ROSÉ

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. This treasure trove of climatic diversity and choice is well-suited for the making of fine Rosé wines.

TASTING NOTE

Glistening pale pink in the glass, this Rosé captivates the senses with an alluring medley of white strawberry, watermelon and hibiscus. A burst of Meyer lemon and pink grapefruit gives way to a vibrant and juicy acidity on the palate. Fruit richness unfurls revealing raspberry and rhubarb flavours, lending the wine a delightful weight and silky texture. Echoing the bouquet, the wine lingers with appealing persistence, culminating in a dry finish adorned with hints of red berries and citrus zest. This ethereal Rosé embodies the essence of summer, perfect for pairing with leisurely moments in the sun.

VINTAGE

Cooler-than-usual temperatures paired with optimal, dry weather set the scene for an extended, yet exceptional vintage in both Margaret River and Great Southern. A moderate season, it was perfect for gentle, even ripening across all grape varieties.

Heavy winter rains recharged soil moisture levels and refilled vineyard dams paving the way for a promising start to the growing season. Cool temperatures lingered making for a mild spring with a lovely, yet late budburst. The weather warmed and rain ceased providing the ideal conditions for flowering, canopy growth and fruit set in Margaret River. Great Southern was cooler and wetter which led to poor fruit set and small bunches reducing yield. However, these lower yields would later lead to fuller fruit ripeness at harvest.

Dry, sunny, and warm weather free from any extreme heat continued throughout summer creating an idyllic atmosphere for steady, prolonged ripening with harvest commencing on the 16 February and not finishing until 22 April. Minimal rain fell during this period allowing the fruit to stay out on the vine until full ripeness and flavour development were achieved while cooling winds ensured good acid retention and freshness.

Some late summer/early autumn rain events delayed the red harvest slightly, however, the rainfall did not lead to any disease pressure, instead, it refreshed canopies and invigorated the vines. Altogether another high-quality, graceful year much like 2022.

WINEMAKING

Immediate pressing ensures the lightest tinges of pink from the red grapes in this blend. Some batches are held cold on lees and stirred daily for up to 1 week prior to ferment. Beyond this early phase, the wine is largely made in the same way as white wine. The juice ferments in stainless steel and older French oak. Lees are stirred weekly from late in the fermentation until dry. During a short oak maturation, partial malolactic occurs. The wine is then blended, minimally fined and filtered



Varieties:
Shiraz blend

Regions:
Margaret River

Cellaring:
Drink now and over the next few years.

Analysis:
Alcohol: 12.5% v/v
pH: 3.16
Acidity: 6.51 g/l
Residual Sugar: 0.54 g/l