



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2025 HOWARD PARK SWAN VALLEY GRENACHE

### REGIONAL RANGE

The Howard Park regional selection draws upon the varietal heroes of the Western Australia's premier grape growing regions to produce wines of exceptional typicity and character.

Located on the upper reaches of the Swan River to the east of Perth, Swan Valley is the oldest wine growing subregion in WA, renowned for its concentrated and flavourful warm climate varietals such as Grenache.

### TASTING NOTES

Fragrant and inviting, the 2025 Swan Valley Grenache bursts from the glass with lifted aromas of red cherry, strawberry and fresh raspberry, accented by liquorice, allspice and delicate floral notes of violet and hibiscus. The palate is light yet textural, opening with a bright, cranberry-like tang that flows seamlessly into flavours of Rainier cherry and Satsuma plum. Lively, well-judged acidity brings freshness and energy while delicate tannins provide balance. Juicy, exuberant and effortlessly drinkable, this is a Grenache of purity and charm, offering immediate pleasure and inviting another glass, whether enjoyed on its own or lightly chilled on a warm day.

### 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

Planted in the early 1950s, with an average age of 70 years, the vines grow as untrellised bush vines. This approach to canopy management results in a thick umbrella of leaves, perfect for protecting the grapes from the region's harsh summer sun. Soils are sandy and nutrient poor. While Grenache is better able to thrive among these challenging conditions than many other varietals, yields are persistently low and the picking window is slim, necessitating meticulous viticultural practises.

### WINEMAKING

Grapes are destemmed to open top stainless-steel fermenters with a portion fermented in concrete. Wild ferment with twice daily plunging plus air injection to maintain vibrancy of colour and flavour. The juice is off skins after 9 days then matured in stainless steel tank, with a portion matured in old French puncheons for 5 months.



**Variety:**  
Grenache

**Region:**  
Swan Valley

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

**Analysis:**  
Alcohol: 13.5% v/v  
pH: 3.45  
Acidity: 6.04 g/l  
Residual Sugar: 0.62 g/l