



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2023 ARBOR NOVAE CHENIN BLANC

ARBOR NOVAE

Inspired by Nature. Crafted to give back.

Arbor Novae represents one plank of an ethos of sustainability that is taking hold at Howard Park and allows customers that we relate with very personally in our Wine Club to share in a journey that takes them down two roads - one is the enjoyment of unique small batch wines that reflect some diversity in our fruit production and the careful attention of our winemaking team - the other is to share our appreciation and respect for the contribution of trees to the preservation of a healthy environment and to take some direct action.

It's wine that is putting back into the planet. Howard Park has always been focused on expressing terroir in its truest sense, it's just as important to care for the terroir and land that it comes from.

CARBON PROGRAM

Howard Park Arbor Novae is in partnership with the charity, Carbon Positive Australia, who have been restoring degraded lands through ecologically sensitive planting for the last 20 years. For every bottle of wine sold, \$1.50 of the sale is donated to Carbon Positive Australia to support local tree planting and landscape restoration.

WINEMAKING

Two targeted picks, one early for good acid retention and one later for bright varietal flavours, were brought into the winery in the cool of the morning and crushed, with some portions held on skins for 24 hours. After cool settling, the juices were allowed to naturally ferment in a combination of stainless steel tanks, ceramic egg and large format oak. Post ferment wines were allowed to remain on yeast lees for 3 months with regular stirring promoting creaminess and intergration. Blending brought all the components together allowing us to build a wine with vibrant varietal characters, complex oak and skins texture and a salivating mineral line.

TASTING NOTES

A beguiling prefatory bouquet of fresh green apple and Mirabelle plum gives way to hints of fresh cut grass and pear. On the palate, an enticing blend of orchard fruits dances alongside mandarin and white grapefruit. Maturation of selected parcels in oak and ceramic egg enhances structural complexity, imparting subtle nuances of flint, brioche and hazelnut. The mouthfeel is succulent with a clean viscosity, well-integrated acid, and a pleasing touch of phenolic sourness. Generous in both texture and flavour, this wine displays effortless composure and promises boundless potential.

Variety: Chenin Blanc

Region: Margaret River

Food match: Spaghetti with crab & spring peas

Cellaring: Drink now or over the next 3 to 5 years

Alcohol: 12% v/v

pH: 3.05

Acidity: 7.9 g/l

Residual Sugar: 1.0 g/l



Original label artwork produced in collaboration with renowned West Australian artist Andy Quilty, exclusively for the Arbor Novae range.