



HOWARD PARK  
MARGARET RIVER & GREAT SOUTHERN

## 2024 HOWARD PARK LESTON CABERNET SAUVIGNON

### DISTINGUISHED SITES

Cabernet Sauvignon from our Leston vineyard, located in the heart of Margaret River, is crafted to highlight the distinctive varietal and regional qualities of our best sites. In the temperate climate of Margaret River, Cabernet Sauvignon is at home. Here the maritime influences temper the extremes of seasons, and allow Cabernet Sauvignon to thrive.

#### TASTING NOTES

A poised and expressive Cabernet, the 2024 Leston opens with layered aromatics of blackcurrant, mulberry and dark cherry entwined with eucalyptus, tobacco leaf and black olive. Subtle nuances of dusty cocoa, graphite and freshly ground coffee add depth and intrigue, lending a distinctly Margaret River sensibility. The palate is finely detailed and assured, echoing the fruit profile of the nose with cassis, plum and a hint of pomegranate, seamlessly interwoven with savoury herbs and black liquorice. A vibrant, cranberry-edged acidity brings lift and definition through the mid-palate, while supple, finely shaped tannins provide structure and flow. There is an effortless harmony between fruit richness, savoury complexity and freshness, giving the wine immediate appeal, yet ample substance and balance to ensure graceful development over time.

#### VINTAGE

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a "mast year", and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

#### VINEYARDS

Vineyard: Leston Blocks 29 & 30.  
Location: Wilyaburp, Margaret River  
Soils: lateritic gravels over clay loam.  
Aspect: North  
Clone: Houghton, planted 2008

#### WINEMAKING

Small parcels were hand-picked and hand sorted to remove any unwanted material before fermentation. Fermentation occurred in closed stainless steel fermenters and small open top fermenters. Selected parcels remained on skins after fermentation to further enhance the tannin profile while others were pressed at dryness to capture fruit vibrancy. Each batch was matured separately in order to build a wine history over time. The wine underwent malolactic fermentation and was matured in French oak (~ 25% new) for 18 months prior to blending, fining and bottling.



Variety:  
Cabernet Sauvignon

Region:  
Margaret River

Cellaring:  
Drink now or cellar for up to 15 years.

Analysis:  
Alcohol: 14% v/v  
Acidity: 6.91 g/l  
pH 3.52  
Residual Sugar: 0.62 g/l