



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 HOWARD PARK SCOTSDALE SHIRAZ

DISTINGUISHED SITES

Shiraz from vineyards in the Frankland River subregion of the Great Southern is blended to highlight the distinctive varietal and regional qualities of our best sites. The expression of Shiraz from this cool, continental climate is characterised by an intensity and concentration of dark fruits with traces of spice, earth and guiding tannins.

TASTING NOTES

Presents an electric purple-crimson hue in the glass, vibrant and alluring. The nose is lush and expressive, layered with a medley of dark forest fruits—blackberry, boysenberry, and ripe red plum—lifted by hints of raspberry coulis. Aromatic flourishes of purple florals, rosehip, and dried petals add finesse and complexity. Subtle undertones of cinnamon quill and finely shaved cedar lend a spicy, savoury dimension.

The palate is deep and textural, continuing the forest berry theme with an emphasis on blackberry and blueberry. A thread of dark chocolate and exotic spice weaves through the mid-palate, supported by a finely judged interplay between powdery tannins and lively acidity. The finish is persistent and harmonious, speaking to the wine's pedigree and potential for graceful evolution.

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

The wine was blended from a selection of the best batches of Shiraz grown on our vineyards in Frankland River. Soils in this area are lateritic gravels over sandy, clay loam.

WINEMAKING

Small parcels were hand-picked and hand-sorted to remove any unwanted material before fermentation. Fermentation occurred in open vat and closed stainless steel fermenters. Select parcels of wine were run to barrel between 2 & 3rd Baume to capture new barrel characters from the final degrees of fermentation. The remaining blocks were pressed at dryness to retain fruit vibrancy. Each batch was matured separately in order to build a wine history over time. The wine was matured for 18 months in new (~ 25%) and older French oak barriques, hogsheads and puncheons. After blending to tank the wine was lightly fined and filtered prior to bottling.



Variety:
Shiraz

Region:
Frankland River

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

Analysis:
Alcohol: 14% v/v
Acidity: 7.0 g/l
pH 3.46
Residual Sugar: 0.45 g/l