



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 HOWARD PARK FLINT ROCK PINOT NOIR

REGIONAL RANGE

The name "Flint Rock" epitomises the fine mineral structure and savoury elegance of wines grown in the wildly remote and beautiful Great Southern region of Western Australia. Our regional selection draws upon the varietal heroes of the three primary subregions - Mount Barker, Porongurup and Frankland River - to produce wines of regional typicity and character.

Our Pinot Noir is only sourced from our cool climate vineyards in the Mount Barker and Porongurup subregions for retained elegance and bright varietal Pinot Noir notes.

TASTING NOTES

The 2025 Flint Rock Pinot Noir presents an engaging interplay of savoury depth and vibrant red fruit energy. Aromas of dark cherry, wild strawberry and cranberry are layered with notes of ironstone, sage, clove and subtle milk chocolate, creating a complex and expressive bouquet. The palate is generous yet finely controlled, with fleshy red fruits coating the mouth before being drawn into line by a bright, cranberry-like acidity. Fine tannins provide grip and shape through the front palate, carrying flavours of red berries, dried herbs and mineral dust. The wine finishes dry and persistent, revealing both power and finesse in a refined, site-driven expression of Pinot Noir.

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

The Flint Rock Pinot Noir is an annual selection from individual vineyard blocks of our Mount Barker vineyards. These vineyards are located on south and north facing ridge-tops respectively, with elevations of between 285 to 370m. Growing in some of the oldest and most weathered landforms in the world, the vines remain sustainable by yielding only small crops year in, year out.

WINEMAKING

Selected blocks were hand-picked, all blocks were hand sorted. Select batches were cold soaked and 15% whole bunches were also incorporated before fermentation. At dryness, the grapes were pressed to stainless-steel tank, and a combination of barriques, hogsheads and 500lt puncheons. Secondary malolactic fermentation and maturation took place in 50% stainless tanks and 50% older French oak for 7 months, after which the batches were blended, lightly fined, and filtered prior to bottling.



Variety:
Pinot Noir

Region:
Great Southern

Cellaring:
Drink now and over the next few years.

Analysis:
Alcohol: 13.5% v/v
pH: 3.39
Acidity: 6.14 g/l
Residual Sugar: 0.56 g/l