



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2023 HOWARD PARK GREAT SOUTHERN RIESLING

Growing in old and degraded soils of low fertility, Riesling works hard. It is demanding, sensitive, yet tough enough to thrive in the vagaries of this cool climate. Wines made of Riesling grapes are exceptionally revealing and critical of the environment in which they grow and the human interactions engaged to create them.

From its beginnings in 1986, Howard Park has made Riesling from the Great Southern wine region of Western Australia. Riesling from this region produces a fine and linear wine with great varietal purity and exactness.

### TASTING NOTES

Elegant and inviting, the bouquet rises from the glass, a captivating cavalcade of orange oil, apple blossom, lavender, potpourri, frangipani, grapefruit and wet slate. Lifted floral notes are bolstered by a core of lime zest, Anjou pear, and honeydew melon with hints of talc, ginger, lemongrass and a touch of nutmeg. The palate is refreshing and light, reminiscent of spring water enlivened by an abundance of citrus fruit and mouthwatering, mineral acidity. Mid-palate, opulent fruit flavours of white peach and preserved lemon emerge, adding pillowy texture and layers of richness to counteract the wine's inherent vibrancy. These fresh flavours and floral tones linger on the palate long after the crisp, dry finish, proving the pure pleasure of drinking young Riesling.

### VINTAGE

Cooler-than-usual temperatures paired with optimal, dry weather set the scene for an extended, yet exceptional vintage in both Margaret River and Great Southern. A moderate season, it was perfect for gentle, even ripening across all grape varieties.

Heavy winter rains recharged soil moisture levels and refilled vineyard dams paving the way for a promising start to the growing season. Cool temperatures lingered making for a mild spring with a lovely, yet late budburst. The weather warmed and rain ceased providing the ideal conditions for flowering, canopy growth and fruit set in Margaret River. Great Southern was cooler and wetter which led to poor fruit set and small bunches reducing yield. However, these lower yields would later lead to fuller fruit ripeness at harvest.

Dry, sunny, and warm weather free from any extreme heat continued throughout summer creating an idyllic atmosphere for steady, prolonged ripening with harvest commencing on the 16 February and not finishing until 22 April. Minimal rain fell during this period allowing the fruit to stay out on the vine until full ripeness and flavour development were achieved while cooling winds ensured good acid retention and freshness.

Some late summer/early autumn rain events delayed the red harvest slightly, however, the rainfall did not lead to any disease pressure, instead, it refreshed canopies and invigorated the vines. Altogether another high-quality, graceful year much like 2022.

### VINEYARDS

The Great Southern Riesling is an annual blend of the finest cut of free juice from select vineyards in the the Great Southern. The cool sites on our Porongurup vineyard dominate this blend.

### WINEMAKING

Each vineyard block is vinified separately in stainless steel tanks. After settling bright, the free run juice is racked before a long and cold fermentation to preserve regional character and delicate fruit flavours. Blending occurs in June of the vintage year, with the objective of showcasing the typicity of each site in the final wine.



**Variety:**  
Riesling

**Regions:**  
Great Southern

**Cellaring:**  
Cellar for up to 20 years

**Analysis:**  
Alcohol: 12% v/v  
pH: 2.97  
Acidity: 8.5 g/l  
Residual Sugar: 1.4 g/l