



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 HOWARD PARK GREAT SOUTHERN RIESLING

From its beginnings in 1986, Howard Park has made Riesling from the Great Southern wine region of Western Australia. 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.

TASTING NOTES

Pale straw in the glass with a glint of green, this wine opens with lifted aromas of white florals, jasmine, and fresh-cut nettles, showcasing a breezy linen-on-the-line freshness. Distinctive notes of scratched lime skin and leaf interplay with exotic green fruits—feijoa and honeydew—with subtle stone fruit nuances, all laced together with a gentle waft of white pepper. Subtle petrichor and river stone minerality anchor the aromatic profile, encapsulating the site of these cool climate vineyards.

The palate is tightly wound and electric, driven by mouthwatering acidity reminiscent of lime pulp and kumquats. A steely, mineral backbone carries through the mid-palate with tonic-like energy and precision. The wine finishes with a zippy, saline edge, leaving a lasting impression of tension, texture, and purity.

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

Region:
Mount Barker
Porongurup

Cellaring:
Cellar for up to 20 years

Analysis:
Alcohol: 12.5% v/v
pH: 3.06
Acidity: 7.62 g/l
Residual Sugar: 0.96 g/l