



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2023 HOWARD PARK SAUVIGNON BLANC

In the cool, southern reaches of Western Australia, Sauvignon Blanc has the time to develop great varietal purity, intense flavour and structural exactness.

From this gift of nature, the winemaker can with confidence enhance, embellish, even temper the powerful, exotic and sometimes challenging expression to create a wine that is textured, layered and enriched to complement Sauvignon's exuberant personality.

### TASTING NOTES

This wine boasts a lively bouquet marked by vibrant notes of guava, quince and lychee, harmoniously mingling with enticing undercurrents of candied citrus peel, passionfruit meringue, tonic water, lime pith, lemongrass and chamomile. These exotic and varied fragrances pave the way for a palate adorned with fine, sweet citrus flavours that tantalise as a tart, tangy acidity coats the mouth. Rich impressions of lime cordial, preserved lemon, and underripe stone fruit roll across the palate, culminating in a refreshingly crisp finish. Underlying this delightful full-fruited profile is a restrained use of oak, adding both texture and subtle notes of oatmeal and roasted almond. A wine of unwavering fruit purity and enduring persistence, it is crafted for effortless enjoyment, pairing perfectly with a wide variety of cuisines.

### 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.

### WINEMAKING

Each individual vineyard block is vinified separately. Most batches are cool fermented in stainless steel to maximize varietal character and fruit flavour.

Special batches are hand-picked, whole fruit pressed and fermented in oak to add complexity and texture. After a light fining and filtration, the wine is bottled.

[www.howardparkwines.com.au](http://www.howardparkwines.com.au) | [hpw@hpw.com.au](mailto:hpw@hpw.com.au)



**Variety:**  
Sauvignon Blanc

**Region:**  
Western Australia

**Cellaring:**  
Drink now & over the next few years

**Analysis:**  
Alcohol: 11.5% v/v  
pH: 3.22  
Acidity: 6.9 g/l  
Residual Sugar: 0.5 g/l