



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 HOWARD PARK CHARDONNAY

The Howard Park Chardonnay grows on our Allingham vineyard, in the Karridale locale, at the southern end of the Margaret River region. Here the higher degree of cloud cover and prevailing southerly breezes facilitate a long, gentle ripening and the full evolution of flavour and structure that define the region's finest Chardonnay.

TASTING NOTES

Primary aromas of fresh grapefruit and melon are underpinned by flint and subtle oak that lend complexity and intrigue. The palate reveals a vibrant interplay of lemon curd, red apple skin and custard apple, with a touch of white grapefruit adding fine-edged tension. Prominent talc and saline mineral notes — a hallmark of our Allingham vineyard — taper to a lengthy, savoury finish. The 2024 Howard Park Chardonnay is expressive and pure, capturing the classic style of southern Margaret River in a poised, contemporary frame.

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

Allingham Vineyard, Karridale, Margaret River

Vine age: 6 to 20 years

Elevation: 40 - 80 M.

Aspect: south east to south west.

Soils: gravel and sandy clay loam over ironstone with variable water holding capacity.

Clones: Gin Gin and Dijon 95, 96

WINEMAKING

After harvesting the bunches are pressed directly to barrel and undergo fermentation with indigenous yeast. Barrels of various volumes are used ranging up to 600 litres – new oak makes up around 20% of the selection. The approach for Howard Park Chardonnay includes a more conscious intent to express some beneficial winemaking artefact in the finished wine with an emphasis on the impact of juice and solids handling, bâtonnage and the controlled expression of the entirety of the grape on the development of flavour and texture - with the evolution of each barrel carefully monitored to achieve these aims.



Variety:
Chardonnay

Region:
Margaret River

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

Bottled:
February 2025

Analysis:
Alcohol: 13% v/v
Acidity: 7.04 g/l
pH 3.18
Residual Sugar: 1.86 g/l