



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 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

Lifted and expressive aromas of lemon, passionfruit and candied citrus peel rise from the glass, layered with honeysuckle, chamomile and subtle notes of fresh hay and thyme. Hints of guava and lychee add an exotic edge, building an inviting and aromatic bouquet. The palate is textural and finely shaped, revealing flavours of lime cordial, preserved lemon and fresh stone fruit. Bright, mouth-watering acidity drives the wine with energy and precision, balanced by gentle curry leaf notes and a clean, dry finish. Poised and versatile, this Sauvignon Blanc delivers clarity, freshness and persistence in a refined, fruit-driven style.

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.

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.



Variety:
Sauvignon Blanc

Region:
Western Australia

Cellaring:
Drink now & over the next few years

Analysis:
Alcohol: 12.5% v/v
pH: 3.05
Acidity: 6.97 g/l
Residual Sugar: 0.75 g/l