



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2023 HOWARD PARK FLINT ROCK SHIRAZ

### REGIONAL RANGE

The name Flint Rock epitomises the fine mineral structure and savoury elegance of wines grown in the wildly remote and awesomely beautiful Great Southern of Western Australia. Our regional selection draws upon the varietal heroes of the 3 primary sub-regions; Mount Barker, Porongurup and Frankland River to craft wines with regional typicity and purity. The continental, cool climate of Great Southern is favoured for growing Shiraz. In the Frankland and Mount Barker subregions, where Shiraz reigns, the wines display a great intensity of dark fruits with traces of spice, earth and guiding tannins.

### TASTING NOTES

This Great Southern Shiraz strikes a seamless balance between power and elegance, offering a vibrant bouquet of dark cherries, Satsuma plum, and mulberry, underscored by hints of subtle vanilla. The palate is rich and layered, with plush briary berry flavours complemented by savoury notes of Hoisin sauce and allspice. A fine acidity enlivens the mouthfeel, while smooth, pleasantly chewy tannins add texture and depth. The oak influence lends the wine a gentle cherry note, alongside a long and satisfying fruit-filled finish.

### 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

This vintage of Flint Rock Shiraz was sourced from Frankland River which typically offers a style that is bold and primary in fruit. Tempered by low rainfall and growing in lateritic gravelly/sandy loams of variable fertility and water holding capacity, the vines are of low to moderate yield.

### WINEMAKING

Vinification in small open vat fermenters with gentle cap management to facilitate the extraction of fine fruit tannin and strong varietal flavour. Select parcels were fermented with up to 15% whole bunch to elevate spice aromatics. Maturation was for 15 months in mostly old French oak.



**Variety:**  
Shiraz

**Region:**  
Great Southern

**Cellaring:**  
Cellar for up to 5 years

**Analysis:**  
Alcohol: 14% v/v  
pH: 3.6  
Acidity: 5.9 g/l  
Residual Sugar: 0.4 g/l