



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2024 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 subregions; 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

Deep garnet in hue, the 2024 Flint Rock Shiraz opens with a perfumed and generous bouquet of dark plum, blackberry compote and ripe cherry, lifted by hints of star anise, mocha and cedar spice. Reflecting the warmth of the vintage, the fruit expression is bold and plush, offering a palate that is expansive yet composed. Layers of sun-ripened forest berries, blackcurrant and fig unfurl alongside more savoury threads of black olive tapenade and smoked pepper. The tannins are firm but polished, lending structure and persistence, yet still allow the fruit to shine. While the richness is unmistakable, the wine retains a natural freshness, ensuring balance across a long, spice-laden finish. This is a confident, full-flavoured Shiraz that shows the generosity of the season while staying true to its Great Southern origins.

### 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

The Flint Rock Shiraz is a selection from Frankland River and Mount Barker. Each subregion brings its own personality to the wine. Frankland, typically bold and primary in fruit while Mount Barker is finer and spicy. 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: 3.54

Acidity: 6.11 g/l

Residual Sugar: 0.9 g/l