



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 HOWARD PARK FLINT ROCK RIESLING

REGIONAL RANGE

The name “Flint Rock” epitomizes the fine mineral structure and savoury elegance of wines grown in the wildly remote and awesomely beautiful Great Southern region of Western Australia. This 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 character.

Riesling is a true hero of the Great Southern - demanding, sensitive yet tough enough to thrive in the vagaries of this cool, dry climate. Wines crafted from Riesling are exceptionally revealing and critical of the environment in which they grow and the human interactions engaged to create them.

TASTING NOTES

A captivating straw-green hue in the glass, this wine exudes a powdery citrus blossom perfume, intertwining with hints of nashi pear and freshly squeezed lemons. Lifted green apple, bitter orange and wet stone aromas merge to create an intriguing and zippy bouquet.

The palate delivers a vibrant and enlivening experience, showing pronounced notes of finger lime zest and gooseberry, complemented by subtle flavours of cold green tea, chalk and honeydew melon. Refreshing, racy and tightly wound, this intricate combination of elements results in a well-balanced, lively wine that is sure entice Riesling lovers to drink now or cellar for up to 7 years. The wine’s bright acidity and vibrancy make it an excellent choice to pair with fresh air or a seafood lunch.

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

From Porongurup, the line and length of bright citrus with savoury minerals and lifted spice harmonizes beautifully with Mount Barker’s juicy pomme fruits and citrus perfume. Tempered by low rainfall and growing in lateritic gravelly, sandy loams of variable fertility and water holding capacity, the vines are low to moderate in yield.

WINEMAKING

Each vineyard block was vinified separately in stainless steel tanks. After settling bright, the free run juice was racked before a long and cold fermentation to preserve freshness and fine fruit flavours. After a light fining and filtration, the wine was bottled.



Varieties:
Riesling

Region:
Great Southern

Cellaring:
Drink now or cellar for up to 7 years

Analysis:
Alcohol: 12% v/v
pH: 3.08
Acidity: 6.36 g/l
Residual Sugar: 0.82 g/l