



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 HOWARD PARK FLINT ROCK RIESLING

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 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

Bright and lifted from the first pour, the 2025 Flint Rock Riesling opens with an expressive bouquet of lime blossom, crushed slate and freshly picked green apple. Hints of kaffir lime leaf, lemon verbena and nashi pear lend aromatic complexity, with a trace of sea spray adding a savoury edge. The palate is taut and precise, led by a jolt of finger lime acidity and citrus drive. Juicy grapefruit, cold-steeped green tea and early-season stone fruit layer in around a spine of chalky minerality. The finish is dry, refreshing and finely etched, offering both immediate appeal and the promise of graceful ageing.

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.

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: 12.5% v/v
pH: 3.01
Acidity: 7.57 g/l
Residual Sugar: 1.04 g/l