

2024 ARBOR NOVAE CHENIN BLANC

ARBOR NOVAE

Inspired by Nature. Crafted to give back.

Arbor Novae represents one plank of an ethos of sustainability that is taking hold at Howard Park and allows customers that we relate with very personally in our Wine Club to share in a journey that takes them down two roads – one is the enjoyment of unique small batch wines that reflect some diversity in our fruit production and the careful attention of our winemaking team – the other is to share our appreciation and respect for the contribution of trees to the preservation of a healthy environment and to take some direct action.

It's wine that is putting back into the planet. Howard Park has always been focused on expressing terroir in its truest sense, it's just as important to care for the terroir and land that it comes from.

REGENERATE AUSTRALIA PARTNERSHIP

Howard Park Arbor Novae is proud to partner with environmental charity Regenerate Australia, which has been restoring degraded Australian landscapes through ecologically sensitive planting for more than 20 years.

Through the Arbor Novae range, Howard Park supports Regenerate Australia's tree planting and landscape restoration projects, helping to restore degraded land, enhance biodiversity and sequester carbon.

WINEMAKING

Two targeted picks, one early for good acid retention and one later for bright varietal flavours, were brought into the winery in the cool of the morning and crushed, with some portions held on skins for 24 hours. After cool settling, the juices were allowed to naturally ferment in a combination of stainless steel tanks, ceramic egg and large format oak. Post ferment wines were allowed to remain on yeast lees for 3 months with regular stirring promoting creaminess and integration. Blending brought all the components together allowing us to build a wine with vibrant varietal characters, complex oak and skins texture and a salivating mineral line.

TASTING NOTES

The 2024 Arbor Novae Chenin Blanc opens with a bright, crystalline aromatic profile: orchard fruits of pear and apple intertwine with Meyer lemon, grapefruit zest, and a subtle hint of melon. On the palate, the wine shows remarkable purity and focus, guided by fine, integrated acidity and a chalky texture that frames the generous fruit weight. The finish is persistent and mouth-watering, carrying a breadth of citrus and stone fruit flavours and leaving a tantalising glimpse of the complexity that further maturation will reveal. A blend of distinct press components from a single northern Margaret River block, this Chenin Blanc is a vivid and refined expression of its place.

Variety: Chenin Blanc

Region: Margaret River

Food match: Spaghetti with crab & spring peas

Cellaring: Drink now or over the next 3 to 5 years

Alcohol: 12% v/v

pH: 3.14

Acidity: 7.25 g/l

Residual Sugar: 0.69 g/l



Original label artwork produced in collaboration with renowned West Australian artist Andy Quilty, exclusively for the Arbor Novae range.