



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 HOWARD PARK MIAMUP ROSÉ

REGIONAL RANGE

The temperate, maritime Margaret River region stretches a north to south distance of 100kms. Bound by oceans on three sides, subtle climatic and site differences exist over five physiographic regions and fifteen diverse land forms, which comprise the region. This treasure trove of climatic diversity and choice is well-suited for the making of fine Rosé wines.

TASTING NOTE

This Shiraz, Tempranillo and Grenache blend opens with a vivid, expressive bouquet of white strawberry, hibiscus, watermelon and tangerine, underscored by a hint of marshmallow and rose. The palate is immediately generous; as the wine unfurls a core of white raspberry, blood orange and rhubarb is revealed. There is a tactile viscosity here—silken and full—giving the wine weight without heaviness. Red fruits echo through the long, dry finish, lingering with a subtle savoury edge. Bold yet finely poised, this is a confidently expressive Rosé with a vivid fruit profile and luxurious mouthfeel.

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.

WINEMAKING

Immediate pressing ensures the lightest tinges of pink from the red grapes in this blend. Some batches are held cold on lees and stirred daily for up to 1 week prior to ferment. Beyond this early phase, the wine is largely made in the same way as white wine. The juice ferments in stainless steel and older French oak. Lees are stirred weekly from late in the fermentation until dry. During a short oak maturation, partial malolactic occurs. The wine is then blended, minimally fined and filtered.



Varieties:
Shiraz blend

Regions:
Margaret River

Cellaring:
Drink now and over the next few years.

Analysis:
Alcohol: 12.5% v/v
pH: 3.24
Acidity: 6.4 g/l
Residual Sugar: 0.78 g/l