

2026 ARBOR NOVAE FIANO

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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

Selectively harvested fruit was gently crushed and quickly pressed to retain its unique aromatic character. Only the purest free-run juice was used, with cool fermentation taking place in large-format seasoned oak to add subtle structure. Following fermentation, the wine was matured on lees in oak for around three months with regular stirring to build texture. Very light fining and filtration followed allowing the wine to unveil its aromatic potential and juicy palate.

TASTING NOTES

Fragrant and inviting aromatics, with jasmine and citrus blossom opening to white peach and fresh apricot, layered with blanched almond and a subtle creamy note from oak.

The palate is generous and fleshy, with pomelo, mandarin and white peach giving way to apricot kernel and a gentle beeswax complexity. A fine line of crunchy apple acidity and limestone-like minerality brings freshness and definition, carrying the wine to a long, textured and savoury finish.

Variety: Fiano

Region: Margaret River

Food match: Za'atar roasted chicken

Cellaring: Drink now or cellar for 3 to 5 years

Alcohol: 12.5% v/v

pH: 3.027

Acidity: 7.22 g/l

Residual Sugar: 0.87 g/l



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