



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 ARBOR NOVAE SYRAH

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.

CARBON PROGRAM

Howard Park Arbor Novae is in partnership with the charity, Carbon Positive Australia, who have been restoring degraded lands through ecologically sensitive planting for the last 20 years. For every bottle of wine sold, \$1.50 of the sale is donated to Carbon Positive Australia to support local tree planting and landscape restoration.

WINEMAKING

Syrah, sourced from a single block of the Leston vineyard, was hand-picked and hand-sorted in the cool of the morning. The fruit underwent wild fermentation, with a portion of whole bunches included to introduce subtle stem-derived spice and aromatic lift. After 10 days on skins, the wine was pressed to large-format French oak, where it matured for several months prior to bottling.

TASTING NOTES

A contemplative glass of the 2024 Arbor Novae Syrah reveals an immediately intense and layered perfume. Red and black fruits swirl from the glass: vivid redcurrant and cranberry meld with darker nuances of black cherry and plum. Interwoven are lifted aromatic threads of fresh sage, cracked white pepper, and a gentle dusting of cinnamon, lending a beguiling savoury-spice complexity that complements the core fruit. The palate carries impressive weight without heaviness, delivering a lush wave of vibrant fruit that echoes the nose: bright red berry crunch segueing into deeper, darker cherry and plum tones. Subtle notes of earth and spice provide a sophisticated counterpoint to the fruit's natural exuberance. The 25% whole bunch inclusion brings an energetic, sappy lift and a fine structural frame, while the use of older oak allows the wine's detail and purity to shine unencumbered by overt wood influence. Finely textured, powdery tannins build gently across the mid-palate, guiding the fruit through to a long, persistent finish where spice and fruit linger in poised balance. This is a modern, elegant expression of new world Syrah, marrying intensity with finesse, and offering immediate pleasure with the promise of graceful evolution.

Variety: Syrah

Region: Margaret River

Food match: Saltbush lamb

Cellaring: Drink now or over the next 5 years

Alcohol: 14% v/v

pH: 3.53

Acidity: 6.65 g/l

Residual Sugar: 0.57 g/l

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

