



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2025 ARBOR NOVAE FIANO

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

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

Pale straw with silver-green hues. Lifted perfumes of delicate white flowers and orchard blossoms lead the way. Aromatic complexity unfolds with subtle spice and white pepper, layered over fresh pear, Granny Smith apple and pistachio skin. A refined mineral edge emerges, in the form of chalk dust, and the fresh scent of petrichor after rain.

Crisp and focused, the palate opens with zesty lemon and lime, followed by the crunchiness of nashi pear. A playful note of confectionery apple melds seamlessly with the wet stone minerality, creating a saline, almost “salty apple” character that adds intrigue and drinkability. The mouthfeel is zingy, clean, and persistent, finishing with energy and vibrancy that leaves you yearning for another sip.

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: 3.05

Acidity: 7.90 g/l

Residual Sugar: 0.39 g/l



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