



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2016 HOWARD PARK LESTON SHIRAZ

DISTINGUISHED SITES

Shiraz from our Leston vineyard, located in the heart of Margaret River is crafted to highlight the distinctive varietal and regional qualities of our best sites.

TASTING NOTES

The expression of Shiraz from the temperate Margaret River region combines the ripeness and opulence of warmer climates with the spice and elegance typical of cooler ones. Howard Park's 2016 Leston Shiraz is a fine example of this appealing style. Generous aromas of black plums provide a luscious richness, complimented by the inviting mocha and cocoa notes of French oak. Hints of ginger, anise and pepper add elegance and spice. Round in texture, the palate's soft red berry fruits and plush mouthfeel is refreshed by chewy, vibrant tannins.
Tasted July 2018

VINTAGE

Across the temperate south west of Western Australia, the winter of 2015 was typically dry and mild yet sufficiently wet to fill catchments. The spring was less blustery than preceding years and summer began warm to hot. All in all, a promising start.

As summer progressed, the early warmth suggested a rapid fire, short vintage. Then in the third week of January, this prediction was derailed by a significant (65 to 90 mm in one day) and unprecedented deluge. The rain proved to be more of a blessing than a curse due to the dryness of the soil profile and the timing of the event.

With veraison well advanced in late January, the native marri bloomed throughout the region, keeping the birds otherwise occupied, a complete about-turn from 2015. The "bird pressure" as we call it, has a significant impact on quality, quantity and stress levels in any vintage. The remainder of the vintage progressed with little weather distractions.

In summary, the quality of the 2016 vintage is very good and the quantity close to average.

VINEYARDS

The wine was blended from a selection of the best batches of Shiraz grown on our Leston vineyard, specifically block 17 & 4, which is located in the Wilyabrup sub-region of Margaret River. The soils in this vineyard are shallow lateritic gravels over sandy, clay loam.

WINEMAKING

Harvest occurred late March 2016. Small parcels are hand-picked and all batches are sorted to remove matter other than grapes, prior to fermentation.

Fermentation occurs in open vat and closed stainless steel fermenters with diligent cap management to extract fine fruit tannin and strong varietal flavour. Select parcels of wine are run to barrel between 2 & 3° be to capture new barrel characters from the final degrees of fermentation. The remaining blocks are pressed at dryness to retain fruit vibrancy.

Each batch is matured separately in order to build a wine history over time. The wine is matured for a minimum of 18 months in 40% new and 60% older, French oak barriques, hogsheads and puncheons. After a light egg white fining and filtration, the wine is bottled.



Variety:
SHIRAZ

Bottled:
OCTOBER 2017

Region:
MARGARET RIVER

Cellaring:
10 - 15 years

Analyses:
ALCOHOL: 14.5 % V.V
PH: 3.66
ACIDITY: 6.1 G/LT
RESIDUAL SUGAR: 0.7 G/LT