



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 HOWARD PARK FLINT ROCK PINOT NOIR

REGIONAL RANGE

The name Flint Rock epitomises the fine mineral structure and savoury elegance of wines grown in the wildly remote and beautiful Great Southern region of Western Australia. Our regional selection draws upon the varietal heroes of the three primary subregions - Mount Barker, Porongurup and Frankland River - to produce wines of regional typicity and character.

Our Pinot Noir is only sourced from our cool climate vineyards in the Mount Barker and Porongurup subregions for retained elegance and bright varietal Pinot Noir notes.

TASTING NOTES

Light, translucent ruby in the glass, this wine presents an inviting bouquet of red and black cherry, ripe strawberry, and black plum. Subtle hints of red liquorice and cranberry skin allude to underlying savoury notes of beetroot and earth, adding an extra layer of complexity and intrigue. Driven by fine, barely-there tannins and balanced with lively, lingering acidity, the wine offers exceptional drinkability. Red apple peel, bright raspberry compote, and a touch of lilly pilli bring a fresh, tart energy that carries through to a clean, lasting finish.

VINTAGE

The 2024 vintage was early, compressed and fast-paced. The cool, wet 2023 winter weather disappeared quickly and was replaced by a dry, warm spring. Above-average temperatures and almost no rainfall led to early budburst and perfect growing conditions for vines. Canopy growth was good, flowering occurred early and went through quickly, leading to early veraison in all varieties. In late December, colour could be seen in Cabernet Sauvignon and Shiraz, pointing to a very early vintage, and January saw a continuation of the dry conditions.

2024 was also a vintage with abundant marri blossom, known as a "mast year", and there was little to no grape loss due to the native silvereye birds. This usually occurs every four years or so, as it takes the trees time to muster sufficient resources to produce a massive flowering.

Harvest began in mid-January, four weeks earlier than usual. Fruit continued to ripen rapidly and early attention to detail in the vineyard paid dividends. Picking dates needed careful consideration to ensure physiological maturity with vibrancy of fruit expression, and the narrow windows of opportunity to harvest required skilful scheduling of vineyard and winery teams.

All varieties reached full maturity earlier than we are used to, and lower yields in some varieties and vineyards led to a concentration of aromas and flavours. This bodes well for some superb quality wines from 2024 in both Margaret River and Great Southern.

VINEYARDS

The Flint Rock Pinot Noir is an annual selection from individual vineyard blocks of our Mount Barker vineyards. These vineyards are located on south and north facing ridge-tops respectively, with elevations of between 285 to 370m. Growing in some of the oldest and most weathered landforms in the world, the vines remain sustainable by yielding only small crops year in, year out.

WINEMAKING

Selected blocks were hand-picked, all blocks were hand sorted. Select batches were cold soaked and 15% whole bunches were also incorporated before fermentation. At dryness, the grapes were pressed to stainless-steel tank, and a combination of barriques, hogsheads and 500lt puncheons. Secondary malolactic fermentation and maturation took place in 50% stainless tanks and 50% older French oak for 7 months, after which the batches were blended, lightly fined, and filtered prior to bottling.



Variety:
Pinot Noir

Region:
Great Southern

Cellaring:
Drink now and over the next few years.

Analysis:
Alcohol: 13.5% v/v
pH: 3.53
Acidity: 5.59 g/l
Residual Sugar: 0.38 g/l