



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2023 HOWARD PARK MIAMUP CABERNET SAUVIGNON

REGIONAL RANGE

The temperate, maritime Margaret River region stretches a north to south distance of 100kms. Bound by oceans on three sides, subtle climatic and site differences exist over five physiographic regions and fifteen diverse land forms, which comprise the region.

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon its greatest natural asset. Great Cabernet should be both perfumed and poised, and meticulous site selection is critical to capturing these key attributes.

TASTING NOTES

The 2023 Miamup Cabernet Sauvignon reflects the felicity of Margaret River's climate, vineyards and soils for growing and ripening perfectly balanced and intensely flavoursome Cabernet grapes. Without showing off, this young wine frames an ideal expression of the variety, with a nose of harmonious intensity, fresh dark fruit and black olive perfumes overlaying a fine thread of sweet mocha and cedarwood. The palate is lushly fruited with an array of allusions ranging from raspberry through to blackcurrant, and complementary accents of coffee and Vincotto. A juicy texture resolves into typical Cabernet tannins, present and fine, with the pliancy to confer the desirable characteristic of extreme drinkability to a wine that maintains some layers of complexity to be revealed by medium-term ageing.

VINTAGE

Cooler-than-usual temperatures paired with optimal, dry weather set the scene for an extended, yet exceptional vintage in both Margaret River and Great Southern. A moderate season, it was perfect for gentle, even ripening across all grape varieties.

Heavy winter rains recharged soil moisture levels and refilled vineyard dams paving the way for a promising start to the growing season. Cool temperatures lingered making for a mild spring with a lovely, yet late budburst. The weather warmed and rain ceased providing the ideal conditions for flowering, canopy growth and fruit set in Margaret River. Great Southern was cooler and wetter which led to poor fruit set and small bunches reducing yield. However, these lower yields would later lead to fuller fruit ripeness at harvest.

Dry, sunny, and warm weather free from any extreme heat continued throughout summer creating an idyllic atmosphere for steady, prolonged ripening with harvest commencing on the 16 February and not finishing until 22 April. Minimal rain fell during this period allowing the fruit to stay out on the vine until full ripeness and flavour development were achieved while cooling winds ensured good acid retention and freshness.

Some late summer/early autumn rain events delayed the red harvest slightly, however, the rainfall did not lead to any disease pressure, instead, it refreshed canopies and invigorated the vines. Altogether another high-quality, graceful year much like 2022.

VINEYARDS

Cabernet Sauvignon grapes are sourced from several select vineyard sites located in the Wilyabrup sub region and north to Wildwood Road in an endeavour to capture ripe fruit flavours, supple tannins and the distinctive perfume of Margaret River Cabernet Sauvignon.

WINEMAKING

The individual vineyard blocks are vinified separately. After fermentation on skins, the malolactic is conducted in tank prior to barrel maturation. Maturation occurs in French oak for 18 months. This length of time in oak allows for the thorough integration of oak and fruit tannins.



Variety:
Cabernet Sauvignon

Region:
Margaret River

Cellaring:
Drink now or cellar for up to 5 years

Analysis:
Alcohol: 14.0% v/v
pH: 3.41
Acidity: 5.99 g/L
Residual sugar: 0.28 g/l