



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 HOWARD PARK MIAMUP SAUVIGNON BLANC SEMILLON

REGIONAL RANGE

The temperate maritime region of Margaret River stretches a north to south distance of 100 kilometres. Bound by oceans on three sides, subtle climatic and site differences exist over the five physiographic regions and fifteen diverse land form systems that comprise the region. From such diversity of locations, an extensive array of varietal expressions in both Sauvignon Blanc and Semillon proliferate. This treasure trove of choice has allowed the region's signature blend to thrive.

TASTING NOTES

Pale green in hue, this classic Margaret River blend dazzles with its undeniable vibrance and energy in the glass. Herbaceous notes of basil and lemon verbena harmonise perfectly with lifted aromas of lychee, poached pear and gooseberry. The palate brims with lively Sauvignon Blanc flavours - ruby red grapefruit, quince, finger lime - intensified by Semillon's structure, texture, and citrus-driven acidity. The palate is refreshing and layered with rich flavours of ripe lemon, pineapple, and wild herbs complemented by undercurrents of chalky minerality. This classic blend seamlessly melds fresh citrus, tropical notes and intricate spice, all uplifted by crisp acidity. Perfect for enjoying now with light fare or anytime in the next three years.

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

Sauvignon Blanc is sourced from our vineyards in the southern part of the region in order to capture strong varietal intensity and high natural acidity. Semillon is more broadly sourced from the south and center to capture the full spectrum of fruit flavours on offer.

WINEMAKING

Each individual vineyard block was vinified separately. All batches were cool fermented in stainless steel to maximise varietal character and fruit flavours. Special batches were then run to oak, adding complexity and texture.



Varieties:
Sauvignon Blanc
Semillon

Region:
Margaret River

Cellaring:
Drink now and over the
next few years

Analysis:
Alcohol: 12.0% v/v
pH: 3.12
Acidity: 7.25 g/l
Residual Sugar: 0.87 g/l