



HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

2023 HOWARD PARK LESTON CABERNET SAUVIGNON

DISTINGUISHED SITES

Cabernet Sauvignon 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. In the temperate climate of Margaret River, Cabernet Sauvignon is at home. Here the maritime influences temper the extremes of seasons, and allow Cabernet Sauvignon to thrive.

TASTING NOTES

Conditions throughout the 2023 growing season allowed for the development of a wine in bottle which epitomise the core characteristics of Margaret River Cabernet and express the typicity of the Leston vineyard. The wine is fresh, direct, pure and powerful, with harmonious aromatics of dark blackcurrant and blackberry fruit evolving into more lifted red fruit notes over time and complemented by captivating regional signatures of bay leaf, cocoa and black olive. Balanced acidity and tannin amplify flavour in the mouth and deliver impressive palate presence and an alluring energy which creates excitement around the inevitable evolution of this vintage into a regional classic over the next 10 years.

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

Vineyard: Leston Blocks 29 & 30.

Location: Wilyaburp, Margaret River

Soils: lateritic gravels over clay loam.

Aspect: North

Clone: Houghton, planted 2008

WINEMAKING

Small parcels were hand-picked and hand sorted to remove any unwanted material before fermentation. Fermentation occurred in closed stainless steel fermenters and small open top fermenters. Selected parcels remained on skins after fermentation to further enhance the tannin profile while others were pressed at dryness to capture fruit vibrancy. Each batch was matured separately in order to build a wine history over time. The wine underwent malolactic fermentation and was matured in French oak (~ 25% new) for 18 months prior to blending, fining and bottling.



Variety:
Cabernet Sauvignon

Region:
Margaret River

Cellaring:
Drink now or cellar for up
to 15 years.

Analysis:
Alcohol: 14% v/v
Acidity: 6.19 g/l
pH 3.45
Residual Sugar: 0.49 g/l