



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2023 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

An exemplary expression of this well-appreciated wine, the 2023 Flint Rock Pinot Noir speaks of diligent vineyard practice and a mature and evolved interaction between climate and site, communicated via a sensitive interpretation in the winery.

Captivating aromas of macerated strawberry, sour cherry, sweet undergrowth, and a hint of baking spice invite exploration from the glass. The palate is greeted with a harmonious balance of fruitfulness and acidity, complemented by svelte tannins and a silky texture that impart a compelling presence without overwhelming weight. With a finish that is both persistent and gratifying, this wine leaves a positive lasting impression. It embodies the essence of the variety, showcasing the mastery of its Great Southern origins through its effortless Pinosity.

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

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% v/v
pH: 3.49
Acidity: 5.42 g/l
Residual Sugar: 0.74 g/l