



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2023 HOWARD PARK ALLINGHAM CHARDONNAY

Howard Park's winemaking philosophy is to craft elegant, age-worthy wines from our best sites in the Margaret River and Great Southern wine regions of Western Australia. Critical site selection, meticulous viticulture and detailed winemaking underline each Icon wine. In name, the Icon wines pay homage to significant members of the Burch family. Muriel Allingham was a much beloved mother & grandmother to the Burch family, remembered for her quiet strength, warmth, elegance & youthful outlook.

Allingham Chardonnay is a reflection and a reminder of Muriel. This wine is made from the best blocks of Chardonnay that grow on the south facing slopes of our Allingham vineyard, in the Karridale sub-region of Margaret River. Drawing inspiration from traditional winemaking methods, the Allingham Chardonnay matures in French oak resulting in a flavoursome and complex wine, evocative of this cool southern site.

TASTING NOTES

There is an intrinsic harmony present in the 2023 Allingham Chardonnay which reflects a synergy of season, site and variety. The aromatic notes are wonderfully classic, an amalgam of white flower and citrus blossom, fresh picked grapefruit, white peach skin and sea spray. There is an extreme precision to the entry after which layers of nuanced flavours caress the palate, with both acidity and oak effortlessly subsumed into the structure. Over the next decade this wine will reveal the entire spectrum of subtle and generous impressions of citrus, stone and orchard fruits, mineral and oceanic tones and exotic spice accents that captivate lovers of Chardonnay; joy will be found in teasing them out and admiring the ease and refinement with which they are displayed.

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.

VINEYARD

Location: Allingham Block 5, Karridale, Margaret River 34.2039°S, 115.1402°E

Vine age: 20 years

Soils: shallow gravel and sandy clay loam over ironstone with variable water holding capacity

Elevation: 40m - 80m

Aspect: south east to south west

Clone: Gin Gin

WINEMAKING

After harvesting the bunches are pressed directly to barrel and undergo fermentation with indigenous yeast. 25-30% of the barrels are 500-600 litre demi-muids or puncheons, with the remainder barriques. Approximately 25% of the barrels are new – a selection of coopers are used with barrels constructed in Burgundy favoured. Bâtonnage and Malolactic fermentation regimes are considered on an individual barrel basis each vintage, with the evolution of each barrel carefully monitored to retain ultimate balance in the wine. Maturation in oak can range from 7-9 months, with an additional 2-3 months in tank for the final blend to harmonise prior to bottling. The ambition is for a seamless integration of oak which permits a clear transmission of the characteristics of the site. The 2023 vintage was bottled in January 2024.



Variety:
Chardonnay

Region:
Karridale - Southern
Margaret River

Cellaring:
10 to 15 years

Analysis:
Alcohol: 12.5% v/v
pH: 3.07
Acidity: 8.01 g/l
Residual Sugar: 0.68 g/l