



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2024 HOWARD PARK FLINT ROCK CHARDONNAY

REGIONAL RANGE

The name *Flint Rock* epitomises the fine mineral structure and savoury elegance of wines grown in the wildly remote and awesomely beautiful Great Southern region of Western Australia. This Howard Park regional selection draws upon the varietal heroes of three primary subregions - Mount Barker, Porongurup and Frankland River - to make wines that showcase regional typicity.

TASTING NOTES

Straw-green/lemon in the glass with lifted floral aromas of honeysuckle, orange blossom and lemon myrtle. Yellow peach, nectarine and green mango amalgamate to create an enticing and stone-fruit driven nose. A whiff of spice and a hint of vanilla pod alludes to time in seasoned oak barrels. Soft apple flesh, ripe lemon and red pear flavours flow over the palate, followed by a hint of orchard fruit crumble with custard that leads to a round mouthfeel with a linear zip of citrusy acidity.

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

The Flint Rock Chardonnay is a selection from individual vineyard blocks and clones that grow on our Mount Barrow vineyard in Mount Barker. These blocks are located on a south facing ridge-top with elevations of between 285m to 370m. The landforms of the region are some of the oldest in the world with shallow, low fertility soils which provide a natural limit to yield potential.

WINEMAKING

The individual vineyard blocks that comprise Flint Rock Chardonnay are vinified separately. Each batch is hand-picked, cooled and sorted before pressing to extract the free run juice. Fermentation and malolactic occurs in a combination of older French oak and stainless steel tank. The temperature of fermentation is between 18°C to 22°C and the lees are stirred from the end of fermentation and throughout the malolactic. After 9 months on lees, the wine is blended to tank and held for 2 months prior to fining, filtration and bottling.



Variety:
Chardonnay

Region:
Great Southern

Cellaring:
Drink now and over the next few years

Analysis:
Alcohol: 12.5% v/v
pH: 3.28
Acidity: 6.32 g/l
Residual Sugar: 0.85 g/l