



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN

2021 HOWARD PARK SCOTSDALE SHIRAZ

DISTINGUISHED SITES

Shiraz from vineyards in the Frankland River subregion of the Great Southern is blended to highlight the distinctive varietal and regional qualities of our best sites.

The expression of Shiraz from this cool, continental climate is characterised by an intensity and concentration of dark fruits with traces of spice, earth and guiding tannins.

TASTING NOTES

Deep crimson in hue, this wine's appearance is perfectly mirrored in its dark and brooding flavour profile. Satsuma plum, cherry, blackberry, gravel, cracked black pepper, freshly ground coffee and caramel form a rich and alluring bouquet. As the wine travels gracefully across the palate, soft, fleshy dark fruits and bramble berries are unleashed, carried along by a tart cranberry-like acidity. Fine grain, dusty tannins gather towards the front of the palate locking in notes of sweet fruit flavour and vanilla spice that linger on long after the first sip.

VINTAGE

Vintage 2021 was shaped in late 2020 as a great vintage with slightly lower than average rainfall over the spring period ensuring vines had good fruit set and plenty of reserves for the growing season. Warmer than average late spring and early summer allowed for good canopy growth and balanced crops, projecting healthy yields and good quality.

Moving into the ripening season the effects of a La Niña weather pattern created strong weather events that brought higher than average rainfall events. These rains freshened up canopies and reduced the need for irrigation which was welcome, especially in the Great Southern region, and even more so for late ripening varieties such as Cabernet Sauvignon. For those who could pick around the rain events there were some strong wines. Overall, this was a vintage for the well prepared and brave – Howard Park was both!

VINEYARDS

The wine was blended from a selection of the best batches of Shiraz grown on our vineyards in Frankland River. Soils in this area are lateritic gravels over sandy, clay loam.

WINEMAKING

Small parcels were hand-picked and hand-sorted to remove any unwanted material before fermentation. Fermentation occurred in open vat and closed stainless steel fermenters. Select parcels of wine were run to barrel between 2 & 3° Baume to capture new barrel characters from the final degrees of fermentation. The remaining blocks were pressed at dryness to retain fruit vibrancy. Each batch was matured separately in order to build a wine history over time. The wine was matured for 18 months in new (~ 25%) and older French oak barriques, hogsheads and puncheons. After blending to tank the wine was lightly fined and filtered prior to bottling.



Variety:
Shiraz

Region:
Frankland River

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

Analysis:
Alcohol: 14.5% v/v
Acidity: 5.8 g/l
pH 3.47
Residual Sugar: 0.3 g/l