



## HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

# 2017 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

Suggestive of ripeness and opulence; notes of rich plum, blueberry pie, violets, cocoa and freshly dried savoury herbs fill the glass. The palate is luxuriant and seamless, unfurling flavours of concentrated blackcurrant, poached red berries, vanilla, mocha, caramel and anise.

This rich and delightful combination of cabernet fruit, cradled in fine grained French oak and supported by silky, ultra-supple fruit tannins will drink well for years to come.

### VINTAGE

As the seemingly, never-ending vintage of 2017 came to a close in early May, we reflected on a most unusual season. The cold, wet winter / spring of 2016 delayed the start to vintage. Early yield estimates were above average and anecdotes of the very cool 2006 vintage began to circulate as summer progressed in the same, mild fashion. Comparative data of heat summation between 2006 and 2017 still implied 2017 as warmer. Fungal diseases began to thrive in the humid and cool conditions. Careful fruit selection was necessary to retain quality in white wines.

By late March the tone of the vintage was less than upbeat as the heavens opened. The reds were teetering on the edge of disaster, any further rain could turn them to slush. As the mud dried, April delivered an extraordinary Indian summer with unseasonably dry, warm conditions throughout. This prolonged ripening phase allowed flavours to develop fully, and the tannins to soften and integrate.

The outcomes of a challenging vintage have exceeded expectations. Whites have retained purity and vibrancy, and the reds, stunning concentration, beautifully soft tannins and a silky mouthfeel in a finer, more elegant frame.

### VINEYARDS

**Vineyard:** Leston Blocks 29 & 30. **Location:** Wilyaburp, Margaret River  
**Soils:** lateritic gravels over clay loam. **Aspect:** North **Clone:** Houghton, planted 2008 **Harvest date:** late April

### WINEMAKING

Small parcels are hand-picked and all batches are sorted to remove matter other than grapes before fermentation. Fermentation occurred in closed stainless steel 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 is matured separately in order to build a wine history over time. Matured to French oak ~ 40 % new for 18 months before a light fining and filtration prior to bottling.



**Variety:**  
Cabernet Sauvignon

**Region:**  
Margaret River

**Cellaring:**  
12 years

**Bottled:**  
March 2018

**Analysis:**  
**Alcohol:** 14% v/v  
**Acidity:** 6.0 g/l