



HOWARD PARK

MARGARET RIVER & GREAT SOUTHERN

2018 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

Garnet colour. A lifted and brambly bouquet; cassis, eucalyptus, graphite. Mouthfilling red and black fruit notes with a jube-like quench of blackcurrant, pomegranate, cherry plum, with hints of graphite, sapphire plus cedar oak nuances. There is an elegance here to all components. Maturation in French oak for 18 months (40% new) smooths the edges of the palate and adds a little weight; it tapers with fine dry tannin, balanced with natural acidity, so the delicate details of this cabernet shine through.

VINTAGE

The 2018 growing season saw a return to weather conditions more favourable and typical of the past decade in the south west of Western Australia.

Our Margaret River vintage commenced on 19th February with Chardonnay and concluded with Cabernet Sauvignon on 19th April. Good winter rains were followed by a temperate spring, then a moderate to warm summer - a textbook progression of seasons for the ideal vintage.

With veraison came the native marri blossom and a sigh of relief that the annual joust with the native resident birds would be a minor battle not a major war. As autumn progressed, conditions remained fine. Yields were moderate across all varieties and full ripeness and flavour development, concurrent.

The early quality assessment of the 2018 vintage is excellent. White wines are exhibiting very pure and focused varietal notes while the reds show ripe berry flavours and supple tannins.

VINEYARDS

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

WINEMAKING

Small parcels were hand-picked and hand sorted to remove any unwanted material before fermentation. Fermentation occurred in closed stainless steel fermenters and small open top 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 was matured separately in order to build a wine history over time. The wine underwent malolactic fermentation and was matured in French oak (~ 25% new) for 18 months prior to blending, fining and bottling.



Variety:
Cabernet Sauvignon

Region:
Margaret River

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

Analysis:
Alcohol: 14.3% v/v
Acidity: 5.9 g/l
pH 3.57
Residual Sugar: 1.2 g/l