



**HOWARD PARK**  
MARGARET RIVER & GREAT SOUTHERN

## 2023 HOWARD PARK MIAMUP CHARDONNAY

### REGIONAL RANGE

A critical selection is applied to our Margaret River vineyards for growing Miamup Chardonnay. Each location adds to the complexity of the wine due to the soils, aspects, clones and microclimates unique to the respective sites. Applied to this rich collection of choice, is the skill and enthusiasm of our winemaking team that draws upon traditional winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine.

### TASTING NOTES

Light straw in colour with hints of green, this wine displays a basket of orchard fruits on the nose, showing notes of crunchy Gala apple and sweetly spiced red pear. Zesty pink grapefruit, white peach and citrus blossom notes follow, giving a mouthwatering and enticing freshness to the bouquet.

Tart lemon wedge, cumquat and Nashi pear linger on the palate, giving way to flavours of lime zest and green apple. Subtle use of oak and a modern style of winemaking encourages racy acidity and a chalky, fresh minerality that gives urgency to the second sip.

### 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.

### VINEYARDS

The Miamup Chardonnay is a selection from individual vineyard blocks and clones, with the majority sourced from our Margaret River vineyards largely based in Willyabrup.

### WINEMAKING

Each batch is picked in the cool of the night and processed soon after picking to ensure varietal flavours are preserved. 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 10 months on lees, the wine is blended to tank and held for 2 months prior to fining, filtration and bottling.



**Variety:**  
Chardonnay

**Region:**  
Margaret River

**Cellaring:**  
Drink now and over the next few years

**Analysis:**  
Alcohol: 12.5% v/v  
pH: 3.19  
Acidity: 6.4 g/l  
Residual Sugar: 1.1 g/l