

Howard Park Miamup Margaret River Cabernet Sauvignon Australia 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021

GRAPE Cabernet Sauvignon/
Blend

GEOGRAPHY Not Europe

COUNTRY Australia

LARGER REGION Western
Australia

SMALLER REGION South West
Australia

SUB REGION Margaret River

Rationale

Western Australia's Margaret River may be one of the more under-the-radar places for fine wine—anywhere. It's remote, even by Antipodean standards, lying several automotive hours south of already remote Perth on the far western coast of the nation continent and distant from cities like Sydney and Melbourne. It is famous for having a more "European" wine style than its counterparts across the country. Margaret River has made its name through its unusually refined Cabernet Sauvignon (often blended with Merlot), gamey Shiraz, intensely citrusy Chardonnay, and refreshingly grassy "SSB" blends of Semillon and Sauvignon Blanc.

Specifically, Margaret River Cabernets are powerful-yet-elegant wines with complex and concentrated, medium bodied, very perfumed and elegant in style, with powdery fine tannins and crisp acidity. The wines are suited to long term cellaring. Many of the Cabernet Sauvignon vineyards in the region are based on the Heritage "Houghton" clone selection which produces low crops of very small berries with particularly fine tannin structure.

Family owned for over 35 years, Howard Park is a West Australian winery based in the Margaret River although with vineyards holdings in Great Southern that trace back to the winery's original owner, John Wade. Owners Jeff and Amy Burch make a range of wines of which this SBS is a hallmark. Their Margaret River Regional range wines have been named 'Miamup,' after the road that borders the northern edge of the Leston vineyard. The word means 'place of huts' in the Indigenous Nyoongar language.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Medium

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry *Condition: Ripe*

BLACK FRUIT Blackberry • Black Currant / Cassis • Mulberry • Black Plum *Condition: Ripe*

FLORAL Lavender • Violet *Condition: Fresh*

OTHER VEGETABLE Olive (Black) • Beet / Beet Root • Cola Nut • Mushrooms (Brown)

HERBAL Thyme • Tobacco Leaf • Mint / Eucalyptus • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Green Peppercorn • Star Anise

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Graphite • Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Walnut