



GRAND JETÉ 2015

VARIETIES

Chardonnay 51%
Pinot Noir 49%

REGION

Mount Barker - Great Southern

ANALYSIS

pH: 2.96 | Acidity: 9 g/l
Dosage: 7 g/l | Alcohol 12% v/v



The awesomely scenic and wildly remote Great Southern of Western Australia, produces fine, elegant Pinot Noir and Chardonnay grapes, for Howard Park's Grand Jeté méthode traditionnelle wine.

With a family history in classical ballet, our méthode traditionnelle wines are named after the signature ballet movement of jeté - to leap.

The perfection of this ballet movement and the crafting of méthode traditionnelle wine, share the demands of time, dedication, commitment and great skill to create the illusion of boundless control, refinement, elegance and poise.

TECHNICAL NOTES

The Chardonnay and Pinot Noir that grow on the elevated, south facing slopes of our Mount Barrow vineyard are selected each vintage, specifically for the Grand Jeté.

At an altitude of 380m, the low-lying surrounding landforms allow the cool Southern Ocean winds to influence the vineyard climate. Here the soils are ancient, weathered and of low fertility. The combined effect of ancient soils, low rainfall & exposed site has seen the vines develop slowly and as such, yields are naturally low, fruit flavours well defined, acidity fine and long.

The grapes are hand harvested each February between 10.5° and 11.5° Baume. Only the finest free run juice is retained from the gentle pressing of the whole bunches. Our base wines are fermented in older French oak and stainless steel. Malolactic of the base wines and the addition of reserve wine at dosage further enhance complexity.

The 2015 Grand Jeté was tiraged in June 2015 then disgorged in December 2019 after spending 48 months on lees. In style, the wine is brut with a residual sugar level of 7 grams per litre.

VINTAGE

The 2015 vintage in the Great Southern saw early varieties such as Chardonnay and Pinot Noir produce excellent wine. Low yields in a coolish summer allowed for great expression of fresh varietal notes, good flavour and fine acidity.

TASTING NOTES

From our growing experience of the Mount Barrow site and the making of méthode traditionnelle wines, the Grand Jeté style is evolving.

The vineyard naturally delivers a fine, mineral line of acidity which sets the style as aperitif - crisp and bright. It is generously fruit-driven and the dosage is crafted to balance the fine acidity.

The first notes that rise from the glass reveal a generosity of fruit entwined with the evocative aromas that define méthode traditionnelle wines.

Chardonnay and Pinot Noir embrace as vibrant citrus, white peach and a fine mineral acidity of Chardonnay meld with Pinot Noir's violet notes and supple red berry fruits that give a richness to the palate.

As time on lees extends, the autolysing yeasts release their essence into the wine to allow the primary fruit to immerse in the flavours of brioche, nutmeal and cracked grain, which complement the fruit and bestow a profound texture to the wine.

This very fine, fruit style sparkling wine is layered in flavours which are enhanced by a gentle, soft mousse and a tight acid balance. Further time in bottle will allow this wine to develop and integrate.

FOOD IDEAS

Enjoy with freshly sucked Albany rock oysters or Abrolhos Island scallops either sashimi or pan seared with a drizzle of finger lime dressing, whilst watching the sun set over the Indian Ocean.

