



## GRAND JETÉ 2009

### Varieties

Chardonnay 54%

Pinot Noir 46%

### Region

Mount Barker – Great Southern



Jeté is a signature ballet movement requiring time, dedication, commitment and great skill to create the illusion of boundless control.

The same commitment and skill is engaged in the making of our Methodé Traditionelle wines in an endeavour to create wines of finesse, refinement, elegance and poise.

The awesomely scenic and wildly remote Great Southern wine region produces fine and elegant Pinot Noir and Chardonnay grapes which are carefully selected for Howard Park's Grand Vintage wine.

### Technical Notes

Chardonnay and Pinot Noir grapes are grown specifically for the Grand Jeté Vintage on the elevated, south facing slopes of our Mt. Barrow vineyard in the Mount Barker sub region of the Great Southern. At an altitude of 380M, the cooling breezes off the southern ocean allow us to capture delicate fruit flavours and retain fine acidity in the wine.

The grapes are hand harvested in early February between 10 and 11 degrees Baume and only the finest free run juice is retained.

Fermentation of the base wine is conducted in older French oak and in order to build complexity, portions of each variety undergo partial malolactic.

The 2009 Grand Jeté was blended and tiraged in July 2009 and has spent 48 months on lees before disgorgement in August 2013. In style, the wine is "extra brut" with a residual sugar level of approximately 5 grams per litre.

This wine is a blend of Chardonnay 54 % and 46% Pinot Noir.

### Tasting Notes

A shimmering silver/gold in colour. The wine showcases elegant, fine citrus fruit of Chardonnay and plush red berry notes of Pinot Noir. These vibrant fruit notes are layered with flavours of freshly baked brioche from time on lees. A mouth filling effervescence adds a creamy texture and enhances the fine linear acidity of the finish.

An elegant fruit style, enhanced by an extended time on lees and finished with a perfect acid balance.

### Food Ideas

Freshly shucked oysters or salmon sashimi on kale fritters.

### Analysis

pH: 2.87 | Acidity: 9.72 g.lt | Dosage: 5.2 g.lt | Alcohol: 12.5 %v/v