



## GRAND JETÉ 2012

### Varieties

Chardonnay 94%  
Pinot Noir 6%

### Region

Mount Barker – Great Southern

### Analysis

pH: 2.97 | Acidity: 8.4 g.lt

Dosage: 6 g.lt | Alcohol: 12.5 %v/v



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 to create 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 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 fine acidity in this wine.

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

The base wines are fermented in older French oak and undergo some malolactic to enhance complexity.

The 2012 Grand Jeté was tiraged in September 2012 and has spent 48 months on lees before disgorgement in September 2016.

In style, the wine is “extra brut” with a residual sugar level of 6 grams per litre.

### Tasting Notes

Captured in the first effervescing notes that take flight from the glass, is a generosity of fruit and the evocative aromas that define Methodé Traditionelle wines.

The Chardonnay grape contributes most to the fruit aromas and flavours of this wine. Citrus, white peach and a fine mineral, linear acidity. Essentially the wine's structure and drive is derived from early harvest, fine, cool climate Chardonnay.

Pinot Noir's contribution is cameo and veiled in the greater complexity of the wine. Although, it's soft, red berry flavours provide some back palate generosity.

As the time on lees extends, the yeast autolyse and release their essence into the wine. The primary fruit notes immerse in the complexing flavours of brioche and nutmeal which complement and bestow a profound, textural experience to the wine.

The end result is this fine, fruit style sparkling wine, complexed and layered by the extended time on lees and finished with a perfect acid balance.

### Food Ideas

Pan seared scallops or lime cured salmon with avocado.