



GRAND JETÉ 2017

VARIETIES

Pinot Noir 58%
Chardonnay 42%

REGION

Mount Barker - Great Southern

ANALYSIS

pH: 3.01 | Acidity: 7.8 g/l
Dosage: 3.7 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 2017 Grand Jeté was disgorged in January 2022 after spending 54 months on lees. In style, the wine is brut with a residual sugar level of 3.7 grams per litre.

VINTAGE

As the never-ending vintage of 2017 came to a close in early May, we reflected on an unusual season. After a cold, wet winter/spring and annual rainfall above the averages of the past decade, the stage was set for a late start to vintage.

Early spring growth was slow, and anecdotes of the very cool 2006 vintage began to circulate as summer progressed in the same, mild fashion. Were we heading for the perfect calamity of high yields in a cool, wet season?

Fungal diseases began to thrive in the humid, cool conditions as the white harvest began. Careful fruit selection and early harvesting was necessary to retain quality. By late March the tone of the vintage was less than upbeat as the heavens opened. With the reds teetering on edge of disaster further rain could turn them to slush, and our worst fears would be realised. As the mud dried, April delivered an Indian summer of unseasonably dry and warm conditions until the end of harvest. This prolonged ripening phase allowed flavours to develop fully and tannins to soften.

With vintage now a distant memory and wines bottled, the outcomes are surprising and fantastic. The whites have a retained purity and vibrancy, and the reds stunning concentration, beautifully soft tannins and silky mouthfeel. It was worth the tension!

TASTING NOTES

A blend of two classic Champagne varieties, Pinot Noir and Chardonnay, this sparkling wine possess key features of both while remaining a harmonious and sophisticated whole. The nose presents classic Chardonnay notes of lemon zest, white fleshy fruits, and meadow blossoms layered atop beeswax and sea spray. As the wine begins to open it reveals its distinctly Pinot Noir core of freshly ripened strawberry and hints of sweet spice. Citrus notes on the nose are mirrored by a bright acidity on the palate that complements this wine's elegant shape and fine, vivacious mousse. With 54 months on lees, autolytic characteristics of oatmeal and biscuit are apparent, yet subtle, lying underneath the abundant fruit. Although imminently enjoyable, this wine will only benefit from further ageing.

FOOD IDEAS

Enjoy with freshly shucked 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.



HOWARD PARK WINES

Margaret River & Great Southern, Western Australia

