



GRAND JETÉ 2010

Varieties

Chardonnay 100%

Region

Mount Barker – Great Southern

Analysis

pH: 2.95 | Acidity: 8.2 g.lt |

Dosage: 5.3 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 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 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 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 2010 Grand Jeté was blended and tiraged in July 2010 and has spent 48 months on lees before disgorgement in August 2014.

In style, the wine is "extra brut" with a residual sugar level of approximately 5 grams per litre.

Tasting Notes

Crystalline in appearance and pale lemon in colour. Vibrant fruit notes of citrus and white peach meld with subtle notes of pâtisserie to imply a delicate complexity. The palate showcases an elegant yet rich combination of the citrus and stone fruit flavours of Chardonnay layered with freshly baked brioche and fine cashew meal from a long time on lees. As the initial mouth filling effervescence gently disperses into a creamy texture, the flavour of the palate lingers on the fine linear acidity of the finish.

An elegant fruit style which is enhanced by the extended time on lees and finished with a perfect acid balance.

Food Ideas

Freshly shucked oysters always and supple raw, fresh fish .