



## GRAND JETÉ 2011

### Varieties

Chardonnay 82 %  
Pinot Noir 18 %

### Region

Mount Barker – Great Southern

### Analysis

pH: 2.90 | Acidity: 8.5 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 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 2011 Grand Jeté was tiraged in September 2011 and has spent 48 months on lees before disgorgement in October 2015.

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

### Tasting Notes

Crystalline in appearance and deep straw in colour. Rich fruit notes of white peach and soft red berries meld with subtle notes of pâtisserie, giving a delicate complexity. The palate showcases an elegant combination of the citrus and stone fruit flavours of Chardonnay and the plush red berry notes of Pinot Noir, 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.

A fruit style, enhanced by the extended time on lees and finished with a perfect acid balance.

### Food Ideas

Seared tuna and freshly shucked oysters.