



## PETIT JETÉ NV

### VARIETIES

Chardonnay

### REGION

South West Austra;

### ANALYSIS

pH: 3.25 | Acidity: 6.5 g/l  
Alcohol 12.5% 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 méthode traditionnelle wines.

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

Early harvest of grapes from our vineyards in the south west of Western Australia, ensures we maintain a fine, linear acidity and capture delicate fruit flavours - all important for the production of premium quality sparkling wine.

After harvest only the first and finest free run juice is retained for the base wine fermentations which occur in stainless steel and older French oak.

To build complexity in the base wine, select portions of wine undergo malolactic fermentation.

The Howard Park Petit Jeté NV is based on the 2021 vintage and was tiraged in November 2021. Disgorgement took place in batches after a minimum 16 months on lees.

In style, the wine is extra brut.

### TASTING NOTES

White blossom, Pink Lady apple, Bartlett pear, cumquat, freshly baked patisserie and a hint of sea spray greet the nose, forming a bright and refined bouquet. A creamy, vibrant mousse fills the mouth with fine bubbles that burst with freshness, unleashing flavours of juicy citrus and orchard fruit. Rich layers of flavour and texture are counterbalanced by a lemon-like acidity that washes across the palate and lingers on long after the first sip.

### FOOD IDEAS

Enjoy with gourmet butter caramel popcorn, or triple-cream brie served on warm crusty bread.

