



## ROSÉ NV

### VARIETIES

Pinot Noir 100%

### ANALYSIS

pH: 3.05 | Acidity: 7.1 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 Jeté méthode traditionnelle wines.

With a family history in classical ballet, our sparkling 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 predominantly from our vineyards located in the cool climate subregion of Mount Barker ensures we maintain fine and linear acidity and capture delicate fruit flavours, important for the production of premium quality sparkling wine. The grapes were hand harvested and only the finest free run juice is retained for the base wine fermentations which occur in both stainless steel and older French oak.

In order to build complexity in the base wines, portions of each blend undergo malolactic fermentation.

This Howard Park Jeté Rosé NV is based on the 2020 vintage and was tiraged in July 2020 then disgorged in batches after a minimum 33 months on lees.

In style, the wine is extra brut.

### TASTING NOTES

Deep blush pink with an energetic and persistent bead, this méthode traditionnelle wine displays elevated aromas of dewy rose petal, pomegranate, wet slate and strawberries with cream. The first sip reveals crunchy, cranberry acidity prompting notes of blood orange pith and pomelo. This zesty citrus line gives way to a poised and creamy mousse, complemented by a refined bead with a hint of biscotti. Accompanying flavours of raspberry sorbet, cumquat and pie crust linger on the palate while fresh goji berries, red apples and mixed forest fruit compote intertwine resulting in a crisp, lingering finish.

### FOOD IDEAS

This versatile sparkling is delightful served as an aperitif or with fruit-based desserts such as raspberry soufflé or fresh summer berries. Alternatively, serve alongside Asian-inspired fare such as blue swimmer crab dumpling with fermented ginger or caramelised pork, pineapple and fragrant herbs.



HOWARD PARK WINES

Margaret River & Great Southern, Western Australia

