



## ROSÉ NV

### VARIETIES

Pinot Noir 87%  
Chardonnay 13%

### REGION

South West Australia

### ANALYSIS

pH: 3.16 | Acidity: 5.8 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 2021 vintage and was tiraged in December 2021 then disgorged in batches after a minimum 31 months on lees.

In style, the wine is extra brut.

### TASTING NOTES

A delicate pale salmon hue, this sparkling rosé opens with vibrant aromas of rose petals, wild strawberries, and a hint of sea spray. The palate is elegantly balanced with bright notes of cranberry, ripe raspberry, and a creamy mousse, adding depth to its refreshing profile. Subtle flavours of biscuit and berry coulis create a rich texture, complemented by a lively citrus acidity that lifts the wine's structure. Its fine, persistent bead and crisp finish leave lingering hints of blood orange zest and crème pâtisserie. Perfect for early enjoyment, this wine shines alongside lively conversation and light fare.

### 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

