



ROSÉ NV

VARIETIES

Pinot Noir 88%
Chardonnay 12%

REGION

South West Australia

ANALYSIS

pH: 3.30 | Acidity: 6.9 g/l
Dosage 1.2 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.

The Howard Park Jeté Rosé NV is based on the 2022 vintage and was tiraged in November 2022 then disgorged in batches after a minimum of 37 months on lees.

In style, the wine is extra brut.

TASTING NOTES

Pinot Noir once again takes centre stage as the hero in this impeccably balanced méthode traditionnelle rosé. A mousse neither too aggressive nor meek gives way to a generous, fresh aromatic profile, both floral and fruity, with a hint of ocean spray amidst the harmonious interplay of strawberries and cream. Extended lees aging has influenced the flavour and texture of the palate - soft red berries and ruby grapefruit mingle with wheat biscuits and brioche. The extra brut dosage creates an equilibrium between acidity, flavour and structure that amplifies the impact of every sip and celebrates the consequence of quality fruit grown with intention to support the craft of sensitive sparkling winemaking.

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

