



PETIT JETÉ NV

VARIETIES

Chardonnay

REGION

South West Australia

ANALYSIS

pH: 3.23 | Acidity: 6.4 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 located in the cool sub-regions of south west Western Australia, ensures we maintain fine, linear acidity and capture delicate fruit flavours - all critical to the crafting of méthode traditionnelle wine.

Grapes are harvested in the coolest part of the night to retain freshness. Gentle pressing yields the finest free run juice used for our sparkling bases. Fermentation occurs in stainless steel plus a few new barrels to give the slightest hint of oak in the final blend. Malolactic fermentation of select batches enhances complexity.

This Petit Jeté Brut NV is based on the 2022 vintage. Disgorgement took place in batches after a minimum 20 months on lees. This wine is extra-brut in style with a residual sugar level of 4 grams per litre.

TASTING NOTES

Pale straw in colour, this méthode traditionnelle sparkling wine radiates youthful energy and freshness. The nose is an intricate blend of white florals, Granny Smith apple skin, and citrus rind, intertwined with crisp, fresh cucumber and wet river stone notes. On the palate, the wine boasts an elegant and expressive mousse. Sea spray notes introduce a coastal character, seamlessly melding with flavours of yellow plum and lemon tart. Spiced apple accents add depth and intrigue, followed by a refreshing, lingering finish that perfectly balances bright acidity with a delicate hint of salinity.

FOOD IDEAS

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

HOWARD PARK WINES