



## PREMIER BRUT NV

### VARIETIES

Chardonnay 47%  
Pinot Noir 43%  
Pinot Meunier 10%

### REGION

South West Australia

### ANALYSIS

pH: 3.0 | Acidity: 6.65 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 subregions 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.

The grapes are hand harvested. Whole bunches are gently pressed with only the finest free run juice used for sparkling base. Our base wines are fermented 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 Jeté Brut NV is based on the 2021 vintage. Disgorgement took place in batches after a minimum 30 months on lees. Along with its dose of sugar, an addition of reserve wine at dosage further enhances bouquet, texture and complexity. This wine is extra-brut style with a residual sugar level of 3.6 grams per litre.

### VINTAGE

Vintage 2021 was shaped in late 2020 as a great vintage with slightly lower than average rainfall over the spring period ensuring vines had good fruit set and plenty of reserves for the growing season. Warmer than average late spring and early summer allowed for good canopy growth and balanced crops, projecting healthy yields and good quality.

Moving into the ripening season the effects of a La Niña weather pattern created strong weather events that brought higher than average rainfall events. These rains freshened up canopies and reduced the need for irrigation which was welcome, especially in the Great Southern region, and even more so for late ripening varieties such as Cabernet Sauvignon. For those who could pick around the rain events there were some strong wines. Overall, this was a vintage for the well prepared and brave - Howard Park was both!

### TASTING NOTES

Pale straw in colour with a bright lemon skin hue, indicating the wine's youthful freshness and vibrancy. Notes of beachside rocks, dried seaweed, and ocean spray blend intriguingly with roasted nuts and an earthy mushroom ragout, to create a multifaceted and captivating bouquet. An elegant core of red fruits, beautifully intertwined with overtones of grapefruit and stone fruit, graces the first sip. The mid-palate is textured and savoury, offering flavours of truffle, flint, and toasted bread, which add depth and complexity, while a hint of ripe Meyer lemon provides a refreshing and lingering citrus finish.

### FOOD IDEAS

Enjoy with fresh oysters, seared scallops, salmon blinis and chevre, honey and walnut crostini.

