

GRAND JETÉ 2019

VARIETIES

Chardonnay 74% Pinot Noir 26%

REGION

Mount Barker - Great Southern

ANALYSIS

pH: 3.01 | Acidity: 6.7 g/l Dosage: 3.6 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 Grand Jeté méthode traditionnelle wine.

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

The Chardonnay and Pinot Noir that grow on the elevated, south facing slopes of our Mount Barrow vineyard are selected each vintage, specifically for the Grand Jeté.

At an altitude of 380m, the low-lying surrounding landforms allow the cool Southern Ocean winds to influence the vineyard climate. Here the soils are ancient, weathered and of low fertility. The combined effect of ancient soils, low rainfall & exposed site has seen the vines develop slowly and as such, yields are naturally low, fruit flavours well defined, acidity fine and long.

The grapes are hand harvested each February between 10.5° and 11.5° Baume. Only the finest free run juice is retained from the gentle pressing of the whole bunches. Our base wines are fermented in older French oak and stainless steel. Malolactic of the base wines and the addition of reserve wine at dosage further enhance complexity.

The 2019 Grand Jeté was disgorged after a minimum 52 months on lees. In style, the wine is extra-brut with a residual sugar level of 3.6 grams per litre.

VINTAGE

As the substantially wet winter brought a close to the 2018 season, a mild and wet spring heralded the start of 2019. The summer high pressure systems associated with warm day time temperatures were struggling to impact the season early as growth was moderated in the moist, cool conditions. Heat summation comparisons over the vintages of the past decade did indicate a delayed start to the vintage as the summer continued warm and devoid of heat spikes. With yields looking low to moderate, optimism was winning the arm wrestle over pessimism as vintage commenced in mid to late February at the close of summer

The majority of white varietals were picked over a protracted period from early to late March, in dry conditions. Some fungal disease did proliferate which required an extra degree of care and attention at harvest. These moderate conditions continued through autumn as the reds began to trickle in from mid-April. Rain in mid-April bothered the vines little yet bird pressure and early autumn control burns remained imminent threats.

For all the trials and tribulations that vintage brings, the quality outcomes from 2019 are good. The whites have retained purity and vibrancy, which is always a signature of the slightly cooler years and the reds show a concentration of flavour, elegance, definition and supple tannins.

TASTING NOTES

A wine crafted from the noble sparkling grapes of Chardonnay and Pinot Noir, radiating the classic varietal characteristics of citrus, white stone fruit and mixed berries. Aromas of shortbread, meringue and apple tart emerge alongside an underlying mineral edge of oyster shell and shale. Vibrant freshness is evident, as flavours of white grapefruit, lemon pith and finger lime mingle seamlessly. Almond and gingersnap notes become apparent in turn, due to 52 months spent on lees in tirage. A refined and sophisticated bead dances delicately over the palate, amidst a harmony of citrus fruits and green apple, leading to an energetic minerality that unfurls to a lengthy, mouthwatering finish.

FOOD IDEAS

Enjoy with freshly shucked Albany rock oysters or Abrolhos Island scallops either sashimi or pan seared with a drizzle of finger lime dressing, whilst watching the sun set over the Indian Ocean.

HOWARD PARK WINES



