



GRAND JETÉ 2020

VARIETIES

Chardonnay 64%
Pinot Noir 25%
Pinot Meunier 11%

REGION

Mount Barker

ANALYSIS

pH: 3.21 | Acidity: 7.2 g/l
Dosage: 2.6 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

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. The combined effect of ancient soils, low rainfall and 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. 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 of flavours.

The finest batches of the vintage are selected to form the Grand Jeté blend with careful consideration of the delicate balance between the Chardonnay and Pinot Noir components.

The 2020 blend was tiraged in July 2020 and disgorged after a minimum 61 months on lees. Along with its dose of sugar, an addition of reserve wine at dosage further enhances bouquet, texture, and complexity. The 2020 Grand Jeté is extra-brut in style with a residual sugar level of 2.6 grams per litre.

VINTAGE

In the cool and temperate climate of the South West of Western Australia, the winter of 2019 gave less than average rainfall, and an expectation that yields from the 2020 vintage would be low. As the earth gradually faced more to the sun, spring uncoiled its impulsive nature, followed by a temperate warm, dry summer - setting the stage for a promising outcome.

With veraison came the flowering of the native marri blossoms to avert the attention of our indigenous resident bird population away from the fruit. Such an event negates one annoyance at least. The middle autumnal period continued to be dry, with a mild to warm temperature which began to impact vintage in early March as all varieties readied for an early harvest.

Our intake was regular and moderated with a good progression from early whites to late reds; boasting dry, warm conditions throughout. 2020 is yet another vintage from Western Australia with little complaint as we empathised with our eastern state colleagues, so ravaged by wild fires.

In summary, the vintage is very good yet slow to show its true potential. Early varieties such as Sauvignon Blanc and Chardonnay show good varietal purity, with subtle, lasting flavours and the later reds such as Shiraz show good depth of flavour, good perfume, fine tannin and poise.

TASTING NOTES

A refined and expressive sparkling wine defined by precision, freshness and layered complexity. Aromas open with vibrant citrus and white peach from Chardonnay, complemented by subtle floral notes and delicate red berry characters from Pinot Noir, all underpinned by a fine mineral thread that lends clarity and lift. The palate is crisp and tightly focused, driven by a finely etched line of acidity that balances generous fruit weight and carefully judged dosage. Extended time on lees brings depth and texture, unfolding flavours of brioche, nutmeal, cracked grain and gentle almond. A soft, persistent mousse carries the wine with finesse through a long, mouth-watering finish. Structured yet generous, this is a polished méthode traditionnelle sparkling wine with the capacity to evolve gracefully in bottle.

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

Margaret River & Great Southern, Western Australia

