



## PREMIER BRUT NV

### VARIETIES

Pinot Noir 49%  
Chardonnay 46%  
Pinot Meunier 5%

### REGION

South West Australia

### ANALYSIS

pH: 3.14 | Acidity: 7.1 g/l  
Dosage: 2.5 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 2023 vintage. Disgorgement took place in batches after a minimum of 22 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 2.5 grams per litre.

### TASTING NOTES

Jeté Premier Brut always effortlessly intertwines the intriguing complexity of the three noble grapes which comprise the blend with the hedonistic enjoyment of carefully crafted méthode traditionnelle sparkling.

There is space within the assemblage for citrus, orchard and soft red fruits to intermingle seamlessly, escorted across the palate by vibrant acidity and the perfectly-pitched mousse. An oceanic aromatic of salty mist is overlaid by the creamy nuttiness derived from yeast autolysis. A subliminal brut dosage brings an overall harmony and magnifies the persistence of this dynamic and flavourful cuvée.

### FOOD IDEAS

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

### HOWARD PARK WINES

Margaret River & Great Southern, Western Australia

