



PETIT JETÉ NV

VARIETIES

Chardonnay

REGION

South West Australia

ANALYSIS

pH: 3.17 | Acidity: 7.6 g/l

Dosage: 3.2 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 2023 vintage. Disgorgement took place in batches after a minimum 18 months on lees. This wine is extra-brut in style with a residual sugar level of 3.2 grams per litre.

TASTING NOTES

The nose opens with lifted citrus blossom, bright lemon zest, and hints of crisp apple skin, layered with subtle white flowers, gentle notes of toasted brioche, and a beguiling undertone of subtle berry. The palate is crisp and vibrant, with fine bubbles carrying flavours of fresh grapefruit, lime, and juicy apple. A creamy texture adds generosity and depth, harmonising with the wine's energetic acidity. Hints of almond, delicate pastry, and faint spice bring nuance and complexity. The finish is long, bone-dry, and mouthwatering, with lingering impressions of citrus peel and subtle savoury tones. Elegant and poised, this sparkling wine offers refined structure and vibrant fruit purity.

FOOD IDEAS

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



HOWARD PARK WINES

Margaret River & Great Southern, Western Australia

