



EN POINTE RÉSERVE PERPÉTUELLE NV

VARIETIES

Chardonnay 82%

Pinot Noir 17%

Pinot Meunier 1%

REGION

South West Australia

ANALYSIS

pH: 3.09 | Acidity: 7.9 g/l

Dosage: 0.3 g/l | Alcohol 12.5% v/v



The Jeté En Pointe Réserve Perpétuelle represents a commitment to Western Australian sparkling winemaking, pushing boundaries in quality, complexity and stylistic curiosity. Crafted from Jeté's 16-year-old perpetual reserve system, En Pointe celebrates the extraordinary complexity that only time can create — successive vintages are carefully layered and matured, while extended lees ageing weaves together freshness, depth and remarkable finesse.

Patiently matured over many years, En Pointe is a gastronomic sparkling wine of place, where the perpetual reserve system and extended lees ageing create an intricate tapestry of savoury complexity, refined texture and enduring elegance.

TECHNICAL NOTES

Each vintage begins with hand-harvested Chardonnay and Pinot Noir from low-yielding vineyards in the cool-climate Pemberton and Mount Barker sub-regions of Western Australia. Fruit is harvested early to retain vibrant natural acidity, delicate citrus aromatics and moderate phenolic maturity suited to extended bottle ageing.

Whole bunches are gently pressed under reductive conditions, with only the cuvée fraction (approximately 450–500 L per tonne) retained to ensure exceptional purity, low phenolics and fine natural acidity. After cold settling, the juice is fermented in a combination of temperature-controlled stainless steel and seasoned French oak barriques, where older oak contributes subtle texture without imparting overt oak character.

Complete or partial malolactic fermentation is guided by tasting, with conversion halted once the desired balance between freshness, fruit expression and texture is achieved. Extended maturation on primary lees, with periodic bâtonnage where appropriate, further enhances palate weight, integration and complexity.

Following blending, a portion of each base wine is transferred into the perpetual reserve using a solera-inspired system. Maintained in both seasoned oak and stainless steel on fine lees, the reserve evolves continuously as each vintage is incorporated, steadily building aromatic depth, structural complexity and stylistic continuity while preserving vibrancy.

The finished blend is stabilised, lightly filtered and tiraged with selected prise de mousse yeast before secondary fermentation in bottle. Extended ageing on tirage lees promotes progressive autolysis, developing hallmark characters of brioche, toasted nuts, grilled bread and savoury umami while refining mousse texture and length.

Disgorgement occurs only once complete aromatic integration and textural harmony have been achieved. An Extra Brut dosage of 0–3 g/L, prepared from mature perpetual reserve wine, preserves the wine's mineral tension, saline precision and enduring elegance while maintaining continuity of style.

TASTING NOTES

The bouquet is intensely savoury and captivating, opening with aromas of toasted brioche, grilled hazelnuts, marzipan and roasted mushrooms, complemented by notes of grilled lemon and subtle citrus peel. The palate is beautifully textured and persistent, revealing layers of oyster shell, nori, roasted chestnut, Jamon and toasted sesame. A striking mineral thread carries the wine effortlessly, while vibrant acidity balances its richness, delivering exceptional precision and length.

FOOD IDEAS

Enjoy as an apéritif or alongside seafood fare such as crab and chilli spaghetti with herbed pangrattato.



HOWARD PARK WINES

Margaret River & Great Southern, Western Australia

