



HOWARD PARK

JETÉ

EN POINTE 2021

VARIETIES

Pinot Meunier 100%

REGION

Mount Barker

ANALYSIS

pH: 3.01 | Acidity: 6.6 g/l
Alcohol 12.5% v/v



Sourced from a single parcel, head and shoulders above the rest, the Jeté En Pointe is an exploration of méthode traditionnelle that pushes past convention to encompass the unusual and extraordinary. Made from one single variety, Pinot Meunier, a noble Champagne grape often overlooked and blended away, this wine proves that balance, complexity and poise are not confined to the limits of custom.

Drawing on our family history in classical ballet, Jeté En Pointe has been crafted to reflect two elements of this elevated art form. While a jeté is a leap, en pointe refers to the ability to dance on the tips of one's toes, a movement that requires a high degree of dedication and skill. The Jeté En Pointe represents a winemaking journey underpinned by precision, passion and expertise. The result is an exceptional sparkling wine to suit the curious and the connoisseur.

TECHNICAL NOTES

This wine is hand harvested from a single patch of Pinot Meunier on our Mount Barrow vineyard, located in the cool Mount Barker subregion of south west Western Australia. Sandy / granitic soils with southerly aspect, cool growing conditions and early harvest of grapes ensures we maintain fine, linear and mineral acidity, whilst capturing delicate fruit flavours - all critical to the crafting of méthode traditionnelle wines.

The whole bunches were gently pressed under reductive conditions, with only the first and finest free run juice retained for the base wine. Cool fermentation occurred in stainless steel and older French oak with subsequent 100% malolactic fermentation to encourage the development of complexity and mouthfeel. The base wine was left on lees for several months to build textual complexity prior to racking, filtration and tirage in December 2021.

Low dosage (0.4g/l sugar) was employed with no addition of reserve wine in order to maintain purity of site and varietal integrity.

Disgorged on the 15th May 2023 after 18 months on lees.

TASTING NOTES

Lofty aromas of fresh raspberry, apple blossom and toasted brioche are interwoven between a fine and vibrant bead with umami undercurrents of mushroom ragout and flint adding complexity and depth. This méthode traditionnelle rolls across the palate expressing classical varietal notes of crushed strawberry, cranberry and hints of consommé. Elegant with textured minerality and refined acid tension, this wine is easily enjoyed in its exuberant youth or after some careful time in the cellar.

FOOD IDEAS

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

