



# Jansz Tasmania Late Disgorged Cuvée 2009

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## Vintage

- 2009

## Conditions

- 2009 produced high quality fruit and low yields
- Small bunches and small berries gave us fruit of intensity and power, resulting in an outstanding wine

## Viticulture & Winemaking

- Gentle handling, partial barrel fermentation and careful assemblage
- Seven years ageing on lees has given the final wine classical yeast complexity
- The extra years of maturation in the bottle have created a depth and complexity to rival the world's greatest sparkling wines

## Wine

- Pale gold in colour with a fine, persistent bead
- Complex nose with intense notes of preserved lemon, seaspray and freshly shucked oyster with underlying notes of poached strawberries, brioche, and truffles
- The richly layered palate with flavours of caramelised pear, truffled honey and roasted hazelnuts, creates a luxurious wine
- Perfect as an aperitif, or enjoy with truffle infused scrambled eggs and lobster on toasted brioche

## Nitty Gritty

Composition:	53% Chardonnay 47% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date(s):	April 2009
Time in Oak:	6 months (50% vol)
pH:	3.15
Acidity:	7.0g/L
Alcohol:	12.5%
Residual Sugar:	5.5g/L

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