



Jansz Tasmania Late Disgorged Vintage Cuvée 2010

Vintage

- 2010

Conditions

- Good winter rains filled the soil profile
- Harvest started early and fruit quality was exceptional

Viticulture & Winemaking

- Gentle handling, partial barrel fermentation and careful assemblage
- Seven and a half years ageing on lees has given the final wine refined 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
- Intense aromas of preserved lemon, seaspray and oyster shell with underlying hints of toasted brioche, strawberry compote and freshly shaved truffles adding complex allure
- Layered and complex flavours of crystallised grapefruit zest, roasted hazelnuts, honeycomb and truffles create a luxurious and amazingly youthful wine that belies its age
- Perfect as an aperitif, or enjoy with truffle infused scrambled eggs and lobster on toasted brioche

Nitty Gritty

Composition:	51% Pinot Noir, 49% Chardonnay
Growing Area:	Pipers River, Tasmania
Harvest Date(s):	March 2010
Time in Oak:	7 months (50% vol)
pH:	3.18
Acidity:	6.6g/L
Alcohol:	12.5%
Residual Sugar:	5.0g/L



Méthode Tasmanoise®

www.jansz.com.au