



Jansz Tasmania Late Disgorged Vintage Cuvée 2011

Conditions

The growing season was cool and quite variable. Bud burst was a week later than average and flowering was prolonged due to a cool start to summer. The cool weather continued through summer and autumn, perfect for slow ripening, flavour development and natural acid retention.

Viticulture & Winemaking

Gentle handling, partial barrel fermentation and careful assemblage has resulted in this classic Late Disgorged Vintage Cuvée. Just shy of eight years ageing on lees has given the 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 fresh toast, lemon curd and nougat with underlying hints of white flowers and fresh baked brioche. The palate is elegant and powerful. The Chardonnay is the driving force providing purity and length with notes of preserved lemon and sea spray. The Pinot Noir complements the structure of the Chardonnay with mouth filling texture, richness and flavours of rose water and wild strawberries.

Perfect as an aperitif, or enjoy with truffle infused scrambled eggs and lobster on toasted brioche.

Composition:	56% Chardonnay, 44% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvested:	17th March - 26th April 2011
Time in Oak:	6 months (50% vol)
pH:	3.14
Acidity:	7.0g/L
Alcohol:	12.0%
Residual Sugar:	4.0g/L



Méthode Tasmanoise®

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