



JANSZ TASMANIA LATE DISGORGED VINTAGE CUVÉE 2012

Established in 1986, Jansz Tasmania specialises in crafting luxury sparkling wines from Tasmania. Australian owned by the Hill-Smith family since 1998, the vineyard was named Jansz Tasmania, paying homage to Abel Janszoon Tasman who first sighted the island in 1642. Proudly Tasmanian.

In years where wine quality reaches the highest standards, a few select bottles are held back to age for an extra four years, creating this Late Disgorged Vintage Cuvée. The extra years of ageing on lees in bottle give amazing depth and complexity to the final wine.



VINTAGE CONDITIONS

The growing season began with a mild spring, enabling even flowering and good fruit set. Summer temperatures were slightly above average resulting in an earlier finish to vintage. The resulting wines show concentrated flavour and fruit purity with their customary mouth-watering natural acidity.

TERROIR/PROVENANCE/REGION

Long aged and handcrafted from the best block of Pinot Noir in our estate vineyard at Pipers River. Deep, free-draining, ferrasol soils and close proximity to Bass Strait combine to allow long, cool ripening that produces intensely flavoured fruit, balanced with lingering natural acidity.

TASTING NOTES

Pale gold in colour with a delicate bead and persistent mousse. Intense, complex aromas of preserved lemon, poached pear and oyster shell with underlying nuances of truffle and roasted hazelnuts. The palate is elegant, layered and complex. Chardonnay drives the palate structure providing purity and length with savoury notes of seaspray and candied citrus zest. The Pinot Noir complements the structure of the Chardonnay with mouth-filling texture and opulent flavours of strawberry compote and rosewater. Nearly eight years ageing on lees has given this wine further complexity and added nuances of white nougat, truffle and roasted hazelnuts to create a rich and luxurious wine.

FOOD PAIRING

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

WINEMAKER	Teresa Heuzenroeder
COMPOSITION	55% Chardonnay 45% Pinot Noir
HARVESTED	7 March - 3 April 2012
REGION	Pipers River, Tasmania
TOTAL ACIDITY	7.0 g/L
PH	3.10
RESIDUAL SUGAR	4.0 g/L
ALCOHOL	12%
TIRAGE AGE	7 - 8 years
FIRST DISGORGEMENT	15 June 2020
FIRST VINTAGE RELEASE	1992

WINEMAKING

Gentle handling, partial barrel fermentation in French oak for seven months and complex assemblage blending has resulted in this classic wine. Just under eight years of ageing on yeast lees after secondary fermentation gives wonderful yeast complexity to the final wine.

