



JANSZ TASMANIA LATE DISGORGED VINTAGE CUVÉE 2013

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

Above average springtime temperatures were coupled with moderate rainfall. These conditions were responsible for good flower initiation and consequently above average bunch sizes and yields. Summer and autumn were very mild with average rainfall. This allowed the well balanced crop to reach maturity through a healthy canopy and long growing season.

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 fine mousse. Intense and complex, showing beautiful synergy between Tasmanian Chardonnay and Pinot Noir. Initial aromas of lemon curd, white flowers and nougat are evident, evolving to include preserved lemon and honeysuckle. Additional time on yeast lees offers toasty notes of baked brioche and hazelnuts. The palate is layered and complex. Chardonnay provides purity, power and palate length with notes of crème brûlée, citrus zest and sea spray. Pinot Noir complements the structured elegance of the Chardonnay with mouth filling texture and flavours of rose water and strawberries to create a rich and luxurious wine.

FOOD PAIRING

Roasted quail marinated in subtle Asian spices, sweetened with a dash of mirin.

WINEMAKER	Jennifer Doyle
COMPOSITION	53% Chardonnay 47% Pinot Noir
HARVESTED	March & April 2013
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.6 g/L
PH	3.04
RESIDUAL SUGAR	4.0 g/L
ALCOHOL	12.5%
TIRAGE AGE	7 - 8 years
FIRST DISGORGEMENT	24 May 2021
FIRST VINTAGE RELEASE	1992

WINEMAKING

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

