



Jansz Tasmania Single Vineyard Chardonnay 2011

Vintage

- 2011

Conditions

- A variable growing season saw bud burst a week later than average, with flowering prolonged due to a cool start to summer
- Cool weather continued through summer and autumn - ideal for slow ripening, flavour development and natural acid retention

Viticulture & Winemaking

- This is fruit expression in its purest form; single vineyard, single variety, single block
- Whole bunch pressed with only the finest of first juice retained
- Fermented and aged in mature French barriques for a number of months to gain further complexity, before selection of the best barrels for assemblage and tirage
- Over five years on lees

Terroir/Site

- Pipers River region of northern Tasmania
- Deep, free-draining, ferrasol soils and a close proximity to Bass Strait combine to allow long, cool ripening that results in intensely flavoured fruit, balanced with lingering natural acidity

Wine

- Very pale gold with an exceptionally fine bead
- Intense and intriguing aromas of oyster shell, preserved lemon and truffles with notes of toasted brioche
- The palate has layers of citrus flavours; crystallised lemon and lemon curd overlaid with roast almond nougat. It displays exquisite balance between the fine creamy texture and long drive of chalky, mineral acidity. A wine of luxury and sophistication
- A very small allocation of just 3,096 bottles was crafted
- Serve with roasted chicken, preserved lemon and verjuice glaze

Nitty Gritty

Composition:	100% Chardonnay
Growing Area:	Pipers River, Tasmania
Harvest Dates:	19th-21st April 2011
Time in Oak:	6 months
pH:	3.11
Acidity:	7.7g/L
Alcohol:	12.0%
Residual Sugar:	6.5g/L



Méthode Tasmanoise®

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