



Jansz Tasmania Single Vineyard Chardonnay 2014

Conditions

A late, wet winter ensured the soil profile was well filled prior to budburst. Cool to mild conditions throughout flowering continued until Christmas when the temperature started to rise. Summer was warm and dry throughout the harvest period resulting in wines of naturally high acidity and riche full flavours.

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 six months to gain further complexity, before selection of the best barrels for assemblage and tirage. Over five years aging on lees in the bottle.

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 result 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 is precise and defined with layers of citrus, preserved lemon and lemon curd overlaid with toasted hazelnut nougat. It displays exquisite balance between the fine, creamy texture arising from extended time on tirage and a long drive of chalky, mineral acidity. This elegant, hand crafted wine expresses terroir and variety in its purest form. A wine of luxury and sophistication. A very limited batch of just 2,772 bottles was crafted.

Serve with pan-seared chicken breast, shallots and asparagus.

Composition:	100% Chardonnay
Growing Area:	Pipers River, Tasmania
Harvested:	9th & 10th April 2014
Time in Oak:	6 months
pH:	3.08
Acidity:	6.5g/L
Alcohol:	12.0%
Residual Sugar:	4.0g/L



Méthode Tasmanoise®

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