



JANSZ TASMANIA SINGLE VINEYARD VINTAGE CHARDONNAY 2014

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.

A truly exceptional and rare wine, crafted from 100% Chardonnay sourced from our estate vineyard. Produced only in the very best vintages from the first pressings of select fruit. Each individually numbered bottle is a prize to be savoured, one of a tiny release of just 2,772 bottles.



VINTAGE 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 harvest, resulting in wines of naturally high acidity and rich, full flavours.

TERROIR/PROVENANCE/REGION

A statement single vineyard vintage sparkling wine expressing the power and purity of Chardonnay from our special vineyard in Pipers River. Deep, free-draining, ferrasol soils and close proximity to Bass Strait combine to allow long, cool ripening that results in intensely flavoured fruit, balanced with lingering natural acidity. This elegant, handcrafted wine expresses terroir and variety in its purest form.

TASTING NOTES

Very pale gold with an exceptionally fine bead. Intense, 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 long, chalky, mineral acidity.

FOOD PAIRING

Serve with pan-seared chicken breast, shallots and asparagus or snapper fillets with lemon butter and baby potatoes.

WINEMAKER	Teresa Heuzenroeder
COMPOSITION	100% Chardonnay [Blanc de Blanc]
HARVESTED	9 & 10 April 2014
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.5 g/L
PH	3.08
RESIDUAL SUGAR	4.0 g/L
ALCOHOL	12%
TIRAGE AGE	3 years minimum
FIRST DISGORGEMENT	27 February 2019
FIRST VINTAGE RELEASE	2007

WINEMAKING

This small parcel is whole bunch pressed with only the best of the first juice retained. Fermented and aged in mature French barriques for six months to gain further complexity, before selection of the finest barrels for assemblage and tirage. Over five years of ageing on lees in the bottle develops richness and finesse.

