



# Jansz Tasmania Vintage Cuvée 2012

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## Vintage 2012

### Conditions

- A mild spring resulted in even flowering and good fruit set
- Summer temperatures were slightly above average resulting in an earlier than usual finish to vintage

### Viticulture & Winemaking

- Every block from the Jansz Tasmania vineyard was hand-harvested, produced separately, and kept this way until blending late in the year
- Gentle handling, partial barrel fermentation and intricate blending has resulted in this powerful 2012 Jansz Tasmania Vintage Cuvée
- Close to five years ageing on yeast lees after the secondary fermentation gives wonderful complexity to the final wine

### Wine

- Pale gold with a fine bead and persistent mousse
- Intense and complex aromas of preserved lemon, peach skin and hazelnuts with underlying nuances of white flowers and freshly baked brioche
- Layered and elegant, the palate displays notes of candied citrus zest, sea spray, rose water and strawberries

### Nitty Gritty

Composition:	55% Chardonnay 45% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date:	March 7 - April 3
Time in Oak:	7 months (45% vol)
pH:	3.12
Acidity:	7.0g/L
Alcohol:	12.0%
Residual Sugar:	7.9g/L

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Méthode Tasmanoise®

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