



# Jansz Tasmania Vintage Cuvée 2013

## Vintage 2013

### Conditions

- Above average springtime temperatures and moderate rainfall resulted in above average bunch sizes
- Summer and autumn were very mild with average rainfall, allowing the grapes to mature during a long growing season

### Viticulture & Winemaking

- Every block from the Jansz Tasmania vineyard was hand-harvested, crafted separately, and kept this way until blending late in the year
- Gentle handling, partial barrel fermentation and intricate blending has resulted in this powerful 2013 Jansz Tasmania Vintage Cuvée
- Close to four years ageing on yeast lees after the secondary fermentation gives wonderful complexity to the final wine

### Wine

- Pale gold with a delicate bead and fine mousse
- Intense and complex aromas of lemon curd, white flowers and nougat with underlying hints of fresh baked brioche and hazelnuts
- Layered and complex, the palate displays notes of crème brûlée, citrus zest and sea spray, with mouth filling texture and flavours of rose water and strawberries

### Nitty Gritty

Composition:	53% Chardonnay 47% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date:	March & April
Time in Oak:	8 months (50% vol)
pH:	3.04
Acidity:	6.6g/L
Alcohol:	12.5%
Residual Sugar:	6.4g/L



Méthode Tasmanoise®

[www.jansz.com.au](http://www.jansz.com.au)