



# Jansz Tasmania Vintage Cuvée 2014

## Vintage 2014

### Conditions

A late, but wet winter, ensured the soil profile was 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, resulting in naturally higher acidity with richer, fuller flavours.

### 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 and elegant 2014 Jansz Tasmania Vintage Cuvée.

Over three and half 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 aromas of fresh citrus zest, almond nougat and freshly baked brioche, with underlying notes of hazelnut and sea spray.

The palate is refined and elegant, with notes of preserved lemon, crème brûlée, hazelnuts, Turkish delight and fresh strawberries.

Composition:	51% Chardonnay 49% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date:	March & April
Time in Oak:	7 months (50% vol)
pH:	3.10
Acidity:	6.9g/L
Alcohol:	12.5%
Residual Sugar:	5.5g/L



Méthode Tasmanoise®

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