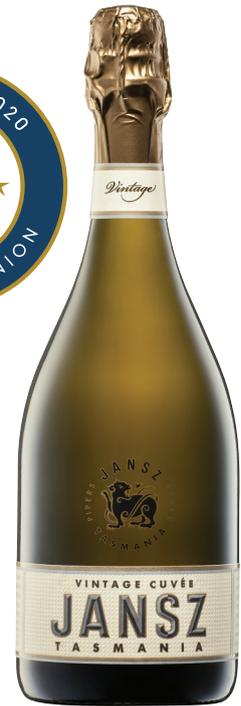




## JANSZ TASMANIA VINTAGE CUVÉE 2015

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.

Only the best hand-picked fruit from our vineyard is selected for this definitive Australian sparkling wine. Select barrel fermentation and four years of lees ageing provides this wine with the complexity, creaminess and sophistication that have become the trademark of Jansz Tasmania.



### VINTAGE CONDITIONS

A cool, mild spring and early summer with above average rainfall. A mild to warm air system settled over Tasmania three weeks prior to harvest, perfect for concluding the final stages of ripening whilst maintaining the fine acidity that developed through the cooler months.

### TERROIR/PROVENANCE/REGION

Crafted from the finest blocks of Pinot Noir and Chardonnay in our estate vineyard at Pipers River, this truly is a benchmark Tasmanian sparkling wine. Planted on deep free-draining ferrasol soils overlooking Bass Strait, these soils and climatic conditions combine to allow long, cool ripening, producing intensely flavoured fruit, balanced with lingering natural acidity.

### TASTING NOTES

Pale gold with a delicate bead. Intense aromas of citrus zest, lemon curd and sea spray are overlaid with complex notes of sweet brioche, toast and nougat. The palate is elegantly structured with preserved lemon, white peach, wild strawberries and rose water. Four years of ageing on yeast lees in bottle has built further complexity and subtle nuances of nougat and roasted hazelnuts. With a refreshing natural acidity on the finish, Jansz Tasmania Vintage Cuvée 2015 is a sparkling wine of finesse, power and elegance.

### FOOD PAIRING

Angel hair pasta with lemon, hazelnut and sage or lemon crème brûlée.

|                       |                                  |
|-----------------------|----------------------------------|
| WINEMAKER             | Teresa Heuzenroeder              |
| COMPOSITION           | 54% Chardonnay<br>46% Pinot Noir |
| HARVESTED             | March & April 2015               |
| REGION                | Pipers River, Tasmania           |
| TOTAL ACIDITY         | 6.9 g/L                          |
| PH                    | 3.10                             |
| RESIDUAL SUGAR        | 5.0 g/L                          |
| ALCOHOL               | 12.5%                            |
| TIRAGE AGE            | 4 years minimum                  |
| FIRST DISGORGEMENT    | 15 January 2020                  |
| FIRST VINTAGE RELEASE | 1989                             |

### WINEMAKING

Each block is hand-picked and fermented as an individual batch. Gentle handling, partial fermentation in aged oak barrels for six months and complex assemblage blending has resulted in this powerful and elegant wine. Extended ageing on yeast lees for a minimum of four years after secondary fermentation gives wonderful complexity to the final wine.

