



## JANSZ TASMANIA VINTAGE CUVÉE 2017

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 over three years of lees ageing provides this wine with the complexity, creaminess and sophistication that have become the trademark of Jansz Tasmania.



### VINTAGE CONDITIONS

Above average winter rainfall led into a cool, wet spring with temperatures remaining below average to the end of November. These conditions resulted in late flowering and reduced yields. Warmer temperatures in December prevailed until late autumn, remaining warm and dry with cool nights. Perfect weather to allow long, even ripening while retaining lovely acidity to produce grapes of outstanding quality.

### 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 and fine mousse. Intense aromas of honeysuckle, citrus zest, lemon curd and sea spray are overlaid with complex notes of sweet brioche, toast and nougat. The palate is elegantly structured with flavours of preserved lemon, white peach, wild strawberries, sea spray and truffle. Over three years 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 2017 is a sparkling wine of finesse, power and elegance.

### FOOD PAIRING

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

WINEMAKER	Jennifer Doyle
COMPOSITION	54% Chardonnay 46% Pinot Noir
HARVESTED	14 March - 19 April 2017
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.63 g/L
PH	3.18
RESIDUAL SUGAR	4.6 g/L
ALCOHOL	12%
TIRAGE AGE	3 years +
FIRST DISGORGEMENT	24 March 2021
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 ten months and complex assemblage blending has resulted in this powerful and elegant wine. Extended ageing on yeast lees for over three years after secondary fermentation gives wonderful complexity to the final wine.

