



## Jansz Tasmania Vintage Rosé 2015

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### Conditions

A cool to mild spring and early summer with above average rainfall. Yields were well matched for ripening with a healthy canopy. A mild to warm air system settled over Tasmania three weeks prior to harvest, perfect for finishing off the final stages of ripening while maintaining the fine acid that had developed through the cooler months.

### Viticulture & Winemaking

Gentle handling during harvest and in the winery, with all fruit being hand pruned and hand picked. Fermented in aged French oak hogsheads. Following tirage and secondary fermentation in the bottle, the wine has had three years ageing on yeast lees to develop complexity and sophistication.

### Wine

Pale colour resembling rose petals and Argyle pink diamonds. Alluring and expressive, the nose is redolent of fresh strawberries and rose petals, overlaid with complex notes of rose water, truffles and pepper berries. Elegant and refined, the palate displays a pure expression of Pinot Noir with luscious Turkish delight and red fruits, complexed by savoury notes of white truffles and marzipan. Fine tannins derived from fermentation and maturation in aged oak barrels complement the fine creamy texture on the mid palate and linear acid drive which extends the palate to a refreshing mouth-watering finish.

Perfect as an aperitif or to accompany a special meal  
- try it with tuna sashimi or freshly caught Lobster.

Composition:	100% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvested:	30 March 2015
Treatment:	Barrel Fermented
Time in Oak:	6 months
pH:	3.11
Acidity:	6.5g/L
Alcohol:	12.5%
Residual Sugar:	6g/L



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Méthode Tasmanoise®

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