



JANSZ TASMANIA VINTAGE ROSÉ 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.

Crafted from the finest blocks of Pinot Noir in our estate vineyard at Pipers River, this is a wine of pure indulgence for both our winemaker and the astute wine drinker. Rare, lauded and made from 100% Tasmanian Pinot Noir, our Vintage Rosé is a complex, elegant and delightful wine.



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 finishing off 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 in our estate vineyard at Pipers River. Within the gently undulating vineyard is a small area on top of the hill that faces north and overlooks Bass Strait. Its location combined with deep, free-draining ferrasol soils, enables long, cool ripening that produces intensely flavoured fruit, balanced with lingering natural acidity.

TASTING NOTES

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, red fruits and complex 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 acidity which extends the palate to a refreshing mouth-watering finish.

FOOD PAIRING

Perfect as an aperitif or to accompany a special meal. Try it with tuna sashimi, freshly caught lobster, or roasted beetroot and cumin dip with toasted pita bread.

WINEMAKER	Teresa Heuzenroeder
COMPOSITION	100% Pinot Noir
HARVESTED	30 March 2015
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.5 g/L
PH	3.11
RESIDUAL SUGAR	6.0 g/L
ALCOHOL	12.5%
TIRAGE AGE	4 years minimum
FIRST DISGORGEMENT	1 May 2019
FIRST VINTAGE RELEASE	2002

WINEMAKING

The grapes were handled gently during harvest and in the winery. Fermentation in aged French oak barrels for six months is followed by tirage and secondary fermentation in bottle. The wine was disgorged after three years of ageing on lees to develop complexity and sophistication.

