



JANSZ TASMANIA VINTAGE ROSÉ 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.

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

Above average rainfall in winter with a cool, wet spring and below average temperatures through November resulted in late flowering and reduced yields. December saw a return to warmer day temperatures with very cool nights, remaining warm and dry until late autumn. Perfect weather to allow long, even ripening while retaining beautiful natural acidity in the grapes. An outstanding quality vintage.

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, blush pink in colour. Aromatic notes of fresh raspberries and rose petals overlaid with aromas of fresh baked brioche, rose water and a hint of truffles. The refined, elegant structure is in perfect balance with the subtle creamy texture and richness of the mid-palate. Luscious Turkish delight and berry compote, complexed with notes of roasted almond nougat, brioche and shaved truffles. Fine tannins derived from fermentation and maturation in aged oak barrels complement the fine, creamy texture on the mid-palate and natural acidity which extends to a lingering, refreshing 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	1 - 8 April 2017
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.44 g/L
PH	3.18
RESIDUAL SUGAR	6.3 g/L
ALCOHOL	12.0%
TIRAGE AGE	2 ½ years minimum
FIRST DISGORGEMENT	6 August 2020
FIRST VINTAGE RELEASE	2002

WINEMAKING

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

