



VINTAGE COOL HAS
COME OF AGE.



Jansz Tasmania

Late Disgorged Cuvée 2005.

2005 was an outstanding vintage for the Jansz Tasmania vineyard. A very cool 2004 August, followed by a cool, dry ripening period produced low crops but fruit of great flavour.

Gentle handling, select barrel fermentation and careful assemblage resulted in a wonderful Jansz Tasmania Vintage Cuvée 2005. Four years ageing on lees has given the final wine classical yeast complexity, while the extra years maturing in the bottle have added depth to rival the world's greatest sparkling wines.

To the eye, the wine is pale gold in colour with a fine, persistent bead. The nose is complex with intense notes of sea spray and shucked oysters, brioche and truffle. The palate is simply gorgeous with richly layered flavours of caramelised pears, truffled honey and toasted almonds.
