



VINTAGE COOL HAS  
COME OF AGE.



# Jansz Tasmania

## Late Disgorged Cuvée 2006.

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2006 was a high quality vintage in Tasmania. A cold August in 2005, followed by good rain fall and a warm spring led to a wine of great elegance yet rich flavour.

Gentle handling, select barrel fermentation and careful assemblage resulted in a wonderful Jansz Tasmania Late Disgorged Cuvée 2006. Eight years ageing on lees has given the final wine classical yeast complexity, while the extra years of maturation in the bottle created a 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.

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