



JANSZ TASMANIA PREMIUM CUVÉE

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.

Coupling Old World inspiration with New World innovation, Jansz Tasmania crafts this wine from vineyards throughout Tasmania, all of which produce high quality Chardonnay and Pinot Noir. Component wines are kept separate during winemaking to maximise blending options and the complexity of the final wine.



TERROIR/PROVENANCE/REGION

Fruit is sourced from selected cool climate vineyards across Tasmania, ranging from the Pipers River and Tamar Valley regions in the north to the Coal River Valley in the south. Specially selected and crafted individual batches form the basis of this Cuvée.

TASTING NOTES

Aromas of honeysuckle, citrus zest and fresh strawberries from the Chardonnay and Pinot Noir fruit. Extended time on lees during secondary fermentation contributes more complex aromas of nougat and roasted nuts. The palate is balanced with delicate fruit flavour, fine creamy texture and a refreshing natural acidity. The finish is dry and fresh with lingering flavours of citrus and nougat. Once released this wine is ready to enjoy.

FOOD PAIRING

A perfect match with natural oysters drizzled with any of our cuvées (instead of lemon) or fritto misto with lemon aioli.

WINEMAKER	Teresa Heuzenroeder
COMPOSITION	63% Chardonnay 37% Pinot Noir
REGION	Tasmania
TOTAL ACIDITY	6.6 g/L
PH	3.11
RESIDUAL SUGAR	7.4 g/L
ALCOHOL	12.0%
TIRAGE AGE	18 months
FIRST VINTAGE RELEASE	NV - first released in 1999

WINEMAKING

Hand-picking, gentle whole bunch pressing, cool fermentation, 100% malolactic fermentation, complex assemblage and extended ageing on lees after bottle fermentation, all combine to produce a stylish and complex wine. To maximise blending options and complexity in the final wine, batches are kept separate during winemaking. Released with a minimum three months of bottle age.

