



Jansz Tasmania Vintage Cuvée 2009

The Vintage

- 2009

The Winemaker

- Louisa Rose

The Conditions

- Dry, cool and windy weather during budburst and flowering delivered small bunches and small berries
- This low crop coupled with long cool ripening and no disease pressure, produced fruit of intensity and power.

The Viticulture & Winemaking

- Every block from the Jansz vineyard was hand-harvested and made separately and kept this way until blending late in the year
- Gentle handling, partial barrel fermentation and complex assemblage blending has resulted in this wonderful 2009 Jansz Tasmania Vintage Cuvée
- Four and a half years ageing on yeast lees after the secondary fermentation gives classical yeast complexity.

The Wine

- The palest gold colour and delicate bead
- Enticing scents of lemon curd, white flowers and fresh cream
- Elegant, layered and powerful with creme brûlée notes and candied lemon peel.

The Nitty Gritty

Composition:	53% Chardonnay 47% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date(s):	April 2009
Time in Oak:	6 months (50% vol)
pH:	3.17
Acidity:	7.0g/L
Alcohol:	12.5%
Residual Sugar:	6.5g/L

