



Jansz Tasmania Vintage Cuvée 2010

The Vintage

- 2010

The Conditions

- Warm spring conditions and a dry summer saw a return to reasonable yields
- Harvest started early and fruit quality was exceptional in the Jansz vineyard

The Viticulture & Winemaking

- Every block from the Jansz vineyard was hand-harvested, produced separately, and kept this way until blending late in the year
- Gentle handling, partial barrel fermentation and complex assemblage blending has resulted in this classic 2010 Jansz Tasmania Vintage Cuvée
- Four and a half years ageing on yeast lees after the secondary fermentation gives wonderful yeast complexity to the final wine

The Wine

- Very pale gold with a delicate bead
- Aromas of lemon curd and white flowers with underlying hints of freshly baked brioche and clotted cream
- Elegant, layered and powerful with creme brûlée notes and candied citrus peel

The Nitty Gritty

Composition:	51% Pinot Noir 49% Chardonnay
Growing Area:	Pipers River, Tasmania
Harvest Date:	March 18-30
Time in Oak:	7 months (50% vol)
pH:	3.16
Acidity:	6.6g/L
Alcohol:	12.5%
Residual Sugar:	6.5g/L

