



Jansz Tasmania Vintage Cuvée 2011

Vintage 2011

Conditions

- A cool start to summer saw bud burst occur one week later with a longer flowering period
- Cool weather continued through summer and autumn - perfect for slow ripening, flavour development and natural acid retention

Viticulture & Winemaking

- Every block from the Jansz Tasmania vineyard was hand-harvested, produced separately, and kept this way until blending late in the year
- Gentle handling, partial barrel fermentation and intricate blending has resulted in this classic 2011 Jansz Tasmania Vintage Cuvée
- Close to five years ageing on yeast lees after the secondary fermentation gives wonderful complexity to the final wine

Wine

- Very pale gold with a delicate bead and persistent mousse
- Aromas of fresh toast, lemon curd and nougat with underlying hints of white flowers and freshly baked brioche
- Elegant, layered and powerful with creme brûlée notes, preserved lemon, rose water and wild strawberries

Nitty Gritty

Composition:	56% Chardonnay 44% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date:	March 17 - April 26
Time in Oak:	6 months (50% vol)
pH:	3.16
Acidity:	7.0g/L
Alcohol:	12.0%
Residual Sugar:	6.3g/L

