



# Jansz Tasmania Single Vineyard Chardonnay 2010

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## Vintage

- 2010

## Conditions

- The 2010 growing season brought superb winter rains filling up the soil and encouraging wonderful vine health
- Warm spring conditions and a dry summer saw a return to reasonable yields, a welcome change from the low crops of 2009

## Viticulture & Winemaking

- This is fruit expression in it's purest form; single vineyard, single variety, single block
- Whole bunch pressed with only the finest of first juice retained
- Fermented and aged in mature French barriques for a number of months to gain further complexity, before selection of the best barrels for assemblage and tirage
- Over five years on lees

## Terroir/Site

- Pipers River region of northern Tasmania
- Deep, free-draining, ferrasol soil and a close proximity to Bass Strait combine to allow long, cool ripening that results in intensely flavoured fruit, balanced with lingering natural acidity

## Wine

- Very pale gold with an exceptionally fine bead
- Intensely complex nose of preserved lemon, truffles and oyster shell with underlying notes of Amaretti biscuits and honey nougat
- Elegant and powerful palate of crystallised lemon, brioche and roast almond nougat, with defined precision and balance between its chalky, sea spray minerality and fine creamy texture
- A very small allocation of just 2724 bottles was crafted
- Serve with whole baked snapper with citrus and ginger

## Nitty Gritty

Composition:	100% Chardonnay
Growing Area:	Pipers River, Tasmania
Harvest Dates:	29th March 2010
Time in Oak:	5 months
pH:	3.16
Acidity:	5.9g/L
Alcohol:	12.0%
Residual Sugar:	6.0g/L

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