



Jansz Tasmania Vintage Rosé 2012

The Conditions

- The growing season began with a mild spring, enabling even flowering and good fruit set.
- Summer temperatures were slightly above average resulting in an earlier than usual finish to vintage with almost all of the Jansz vineyard fruit harvested before easter.

The Viticulture & Winemaking

- Gentle handling during harvest and in the winery - hand pruned and hand-picked.
- Fermented in old French oak.
- Following tirage and secondary fermentation in the bottle, the wine has had approximately three years ageing on yeast lees to develop complexity and sophistication.

The Wine

- Pale colour resembling rose petals or Argyle pink diamonds.
- The nose is aromatic and expressive. Fresh rose petal, quince blossom and strawberry aromas abound with complex notes of savoury truffle and fresh baked brioche.
- The palate is rich and elegant with a beautiful Pinot Noir expression of vibrant red fruits, Turkish delight and a hint of pepper-berry and truffles.
- A touch of fine tannin coupled with fine natural acidity offers a lingering, mouth-watering finish.
- Perfect as an aperitif or to accompany a special meal - try it with tuna tataki, or simply some fresh lobster.

The Nitty Gritty

Composition:	100% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date(s):	22nd March 2012
Treatment:	Barrel Fermented
Time in Oak:	7 months
pH:	3.12
Acidity:	6.8g/L
Alcohol:	12.0%
Residual Sugar:	8g/L

