



Jansz Tasmania Vintage Rosé 2013

Conditions

- The growing season began with above average springtime temperatures and moderate rainfall, providing a healthy flowering period and above average bunch sizes.
- The grapes reached maturity through a healthy canopy and a long growing season.

Viticulture & Winemaking

- Gentle handling during harvest and in the winery, with all fruit being hand pruned and hand picked.
- Fermented in old French oak barriques.
- Following tirage and secondary fermentation in the bottle, the wine has had two and a half years ageing on yeast lees to develop complexity and sophistication.

Wine

- Pale colour resembling rose petals or Argyle pink diamonds.
- The nose is fragrant and expressive with aromas of rose water, quince blossom and strawberries, overlaid by notes of truffle and sweet brioche.
- Rich and elegant, the palate shows a delightfully pure expression of Pinot Noir with vibrant red fruit, Turkish delight and savoury notes of blue cheese and truffles.
- A dash of fine tannin from barrel fermentation complements the luscious, creamy layers on the mid palate. Fine natural acidity delivers a refreshing mouth-watering finish.
- Perfect as an aperitif or to accompany a special meal - try it with tuna tataki, or simply some fresh lobster.

Nitty Gritty

Composition:	100% Pinot Noir
Growing Area:	Pipers River, Tasmania
Harvest Date(s):	10th April 2013
Treatment:	Barrel Fermented
Time in Oak:	7 months
pH:	3.05
Acidity:	6.6g/L
Alcohol:	13.0%
Residual Sugar:	8g/L

