



JANSZ TASMANIA VINTAGE CUVÉE 2018

Established in 1986, Jansz Tasmania specialises in crafting luxury sparkling wines from Tasmania. Australian owned by the Hill-Smith family since 1998, the vineyard was named Jansz Tasmania, paying homage to Abel Janszoon Tasman who first sighted the island in 1642. Proudly Tasmanian.

Only the best hand-picked fruit from our vineyard is selected for this definitive Australian sparkling wine. Select barrel fermentation and three years of lees ageing provides this wine with the complexity, creaminess and sophistication that have become the trademark of Jansz Tasmania.



VINTAGE CONDITIONS

A cold, dry winter was followed by above average temperatures in October and November, with lower than average rainfall. December brought cooler, wetter conditions, with rainfall persisting through January and warming into summer, which continued through to harvest.

TERROIR/PROVENANCE/REGION

Crafted from the finest blocks of Pinot Noir and Chardonnay in our estate vineyard at Pipers River, this truly is a benchmark Tasmanian sparkling wine. Planted on deep free-draining ferrasol soils overlooking Bass Strait, these soils and climatic conditions combine to allow long, cool ripening, producing intensely flavoured fruit, balanced with lingering natural acidity.

TASTING NOTES

Pale gold with a delicate bead and fine mousse. Aromas reminiscent of dry summer meadows, grapefruit, oyster shell and sea spray are overlaid with complex notes of sweet brioche, toast and hazelnut nougat. The palate is elegantly structured with flavours of preserved lemon and oyster shell, delicate raspberry and tea rose. Three years ageing on yeast lees in bottle has built further complexity and subtle nuances of nougat and roasted hazelnuts. With a refreshing natural acidity on the finish, Jansz Tasmania Vintage Cuvée 2018 is a sparkling wine of finesse, power and elegance.

FOOD PAIRING

Angel hair pasta with lemon, hazelnut and sage or lemon crème brûlée.

WINEMAKER	Jennifer Doyle
COMPOSITION	62% Chardonnay 38% Pinot Noir
HARVESTED	March 2018
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.68 g/L
PH	3.12
RESIDUAL SUGAR	4.6 g/L
ALCOHOL	12.5%
TIRAGE AGE	36 months
FIRST DISGORGEMENT	31 January 2022
FIRST VINTAGE RELEASE	1989

WINEMAKING

Each block is hand-picked and fermented as an individual batch. Gentle handling, partial fermentation in aged oak barrels for eight months and complex assemblage blending has resulted in this powerful and elegant wine. Extended ageing on yeast lees for three years after secondary fermentation gives wonderful complexity to the final wine.

