



JANSZ TASMANIA PREMIUM CUVÉE



Jansz Tasmania is a luxury sparkling wine house, solely devoted to the art of sparkling winemaking since 1986. Location is integral to growing outstanding fruit and only Tasmania can boast such idyllic conditions. Put simply, it is the perfect place to craft premium sparkling wines. By allowing nature to do the work, our wines are naturally expressive of our Tasmanian home and its pure, pristine environment. Undeniably Tasmanian. Unmistakably Jansz.

Coupling Old World inspiration with New World innovation, Jansz Tasmania crafts this wine from vineyards throughout Tasmania, all of which produce high quality Chardonnay and Pinot Noir. Component wines are kept separate during winemaking to maximise blending options and the complexity of the final wine.

TERROIR/PROVENANCE/REGION

Fruit is sourced from selected cool climate vineyards across Tasmania, ranging from the Pipers River and Tamar Valley regions in the north to the Coal River Valley in the south. Specially crafted individual batches form the basis of this Cuvée.

TASTING NOTES

Very pale gold in colour with a fine, persistent mousse. The nose displays aromas of honeysuckle, citrus zest and fresh strawberries from the Chardonnay and Pinot Noir fruit. Extended time on lees during secondary fermentation contributes more complex aromas of nougat and roasted nuts. The palate is balanced with delicate fruit flavour, fine creamy texture and a refreshing natural acidity. The finish is dry and fresh with lingering flavours of citrus and nougat. Once released, this wine is ready to enjoy.

FOOD PAIRING

A perfect match with natural oysters drizzled with any of our Cuvées (instead of lemon), fritto misto with lemon aioli or grilled garlic asparagus.

WINEMAKER	Jennifer Doyle
COMPOSITION	66% Chardonnay 34% Pinot Noir
REGION	Tasmania
TOTAL ACIDITY	6.62 g/L
PH	3.15
RESIDUAL SUGAR	8.6 g/L
ALCOHOL	12.0%
TIRAGE AGE	Minimum 18 months
FIRST VINTAGE RELEASE	NV - first released in 1999

WINEMAKING

Hand-picking, gentle whole bunch pressing, cool fermentation, 100% malolactic fermentation, complex assemblage and extended ageing on lees after bottle fermentation, all combine to produce a stylish and complex wine. To maximise complexity in the final wine, batches are kept separate during winemaking. Released with a minimum three months of bottle age.

