



JANSZ TASMANIA



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Teresa Heuzenroeder /
Viticulturist: Jennifer Doyle
Estate founded: 1975
Region: Tasmania
Country: Australia

Jansz Tasmania Premium Cuvée N/V

WINE DESCRIPTION

Tasmania is renowned as Australia's home of great sparkling wines. The fruit used in this Cuvée is grown on selected, cool climate vineyards across Tasmania. To maximize blending options and complexity in the final wine, batches are kept separate during winemaking. Secondary fermentation takes place in the bottle and is aged on yeast lees for as long as possible. The perfect balance for our Premium Cuvée is reached at just over two years.

Sourced from selected vineyard sites across Tasmania ranging from the Pipers River and Tamar Valley regions in the North to the Coal River Valley in the South; representing the best of sparkling Tasmania.

This wine is a blend of Chardonnay and Pinot Noir, sourced from Australia's home of great quality sparkling wine, Tasmania. Tasmania's cool latitude and maritime climate is ideal for producing elegant sparkling wines with powerful fruit flavours and high natural acidity. Classical Sparkling winemaking techniques are used for this cuvee. Handpicked, gentle whole bunch pressed, cool fermentation, 100% MLF, complex assemblage and extended ageing on lees after bottle fermentation, all combine to produce a stylish and complex wine.

TASTING NOTES

Very pale gold in colour, with a persistent fine 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 well balanced with delicate fruit flavour, fine creamy texture and a refreshing natural acid drive. The finish is dry and fresh with lingering flavours of citrus and nougat

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Tasmanian Vineyards
Elevation:	200-800 feet
Average Wine Age:	various
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	60% Chardonnay, 40% Pinot Noir
Fermentation container:	Stainless steel tanks and oak barrels
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks and Hogsheads and bottle
Length of aging before bottling:	24 months

ANALYTICAL DATA

Alcohol:	12%
pH level:	3.2
Residual sugar:	8.6 g/L
Acidity:	6.2 g/L