



## PRODUCER PROFILE

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

## Jansz Tasmania Premium Rosé N/V

### WINE DESCRIPTION

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

Tasmania's cool latitude and maritime climate is ideal for producing elegant sparkling wines with powerful fruit flavours and high natural acidity. The blend is predominantly Pinot noir selected from blocks which show the best aromatic expression of this variety.

Classical Sparkling techniques are used throughout the winemaking process for this cuvee. Hand picking, gentle whole bunch pressing, cool fermentation, 100% MLF, complex assemblage and long ageing on lees after bottle fermentation, all combine to produce a stylish and complex wine. The final colour is the result of a hint of residual colour from the Pinot Noir skins and final liqueur.

### TASTING NOTES

The Jansz Non Vintage Rose continues the tradition of the fresh house style of the Jansz NV premium Cuvee, whilst showcasing the beguiling aromatics inherent to Tasmanian sparkling Pinot Noir. With Pinot Noir the hero variety the delicious flavours of strawberries and cream, rose petals, turkish delight and fresh brioche are on full display. The palate shows more cream, texture and richness on the palate than the premium Cuvee whilst still retaining an elegant vibrancy.

### 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:	78% Pinot Noir, 22% Chardonnay
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:	3.1
Residual sugar:	8.2 g/L
Acidity:	6.5 g/L