



# 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 Vintage Cuvée 2012

### WINE DESCRIPTION

The Jansz Vineyard in the Pipers River region in Northern Tasmania is one of the great sparkling wine vineyards in Australia. Planted on deep, free-draining, ferrasol soils overlooking Bass Strait, these soils and climatic conditions combine to allow long cool ripening on beautifully balanced vines, whilst also minimising the risks of frosts. The resultant fruit is intensely flavoured and balanced with lingering natural acidity.

The 2011/12 growing season began with a mild Spring, resulting in even flowering and good fruit set. Summer temperatures were slightly above average resulting in an earlier than usual finish to vintage with almost all of the Jansz vineyard fruit harvested before Easter. The resulting wines show concentrated flavour and fruit purity with their customary mouth-watering natural acidity.

Every block from the Jansz Tasmania vineyard was hand harvested, produced separately, and kept this way until blending late in the year. Gentle handling, partial barrel fermentation and intricate blending has resulted in this powerful 2012 Jansz Tasmania Vintage Cuvée. Close to five years ageing on yeast lees after the secondary fermentation gives wonderful complexity to the final wine. Blend 55% Chardonnay 45% Pinot Noir.

### TASTING NOTES

Pale gold with a fine bead and persistent mousse. Intense and complex aromas of preserved lemon, peach skin and hazelnuts with underlying nuances of white flowers and freshly baked brioche. Layered and elegant, the palate displays notes of candied citrus zest, sea spray, rose water and strawberries

### FOOD PAIRING

Try with Angel hair pasta with lemon, hazelnut and sage or lemon creme brulée.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Jansz Vineyard
Soil composition:	deep, free-draining, ferrasol soils
Elevation:	200-400 feet
Average Wine Age:	25 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	55% Chardonnay, 45% 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
Type of oak:	French
Length of aging before bottling:	4 years

### ANALYTICAL DATA

Alcohol:	12%
pH level:	3.1
Residual sugar:	7.9 g/L
Acidity:	7 g/L