



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 2014

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.

A late, but wet winter, ensured the soil profile was filled prior to budburst. Cool to mild conditions throughout flowering continued until Christmas when the temperature started to rise.

Summer was warm and dry throughout, resulting in naturally higher acidity with richer, fuller flavours.

Each block from the Jansz vineyard was hand-harvested and made separately and kept this way until blending late in the year. Gentle handling, partial barrel fermentation and complex assemblage blending has resulted in this powerful 2014 Jansz Vintage Cuvée. Extended ageing on yeast lees for a minimum of 3.5 years after the secondary fermentation gives wonderful complexity to the final wine.

TASTING NOTES

The colour is pale gold with a delicate bead and fine mousse. The aroma is intense and complex showing the beautiful synergy between Tasmanian Chardonnay and Pinot Noir. The aromas are of fresh citrus zest, almond nougat and freshly baked brioche, with underlying hints of hazelnut and sea spray.

The palate is refined and elegant, with notes of preserved lemon, creme brulee, hazelnuts, turkish delight and fresh strawberries.

FOOD PAIRING

Try with a simple platter of natural oysters and wedges of fresh lemon.

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:	51% Chardonnay, 49% 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:	12.5%
pH level:	3.1
Residual sugar:	5.5 g/L
Acidity:	6.9 g/L