



Jansz Premium Vintage Rosé 2006

Jansz Tasmania vineyard lies in the Tamar Valley in the heart of the Pipers River region in north eastern Tasmania. With a mantle of red basalt soils and a cool climate moderated by the proximity of Bass Strait, the Jansz Tasmania vineyards are ideal for allowing grapes to ripen slowly and develop the lingering acidity essential to produce a premium sparkling wine. Jansz was Tasmania's first sparkling wine to be made according to the traditional méthode champenoise and, as the only Tasmanian specialist solely devoted to the art of sparkling winemaking, Jansz Tasmania has since come to describe the technique used in creating each of their definitive wines as Méthode Tasmanoise.



WINEMAKING / VITICULTURE

Three tiny blocks of Pinot Noir, J26, J27 and J28, were hand-tended and kept separate through the year, the whole bunch being fermented in old French oak developing complexity and sophistication, then tiraged as one small batch. After more than three years ageing on tirage the wine was disgorged and liquored, again using 100% Tasmanian Pinot Noir.

This wine is rosewater, pale pink in colour with an intense, lifted nose, showing the power and elegance of Jansz Pinot Noir. The aromas are of rosewater, strawberries, sea spray and truffles; coupled with the yeast influence of toasted brioche and nougat. A wonderfully complex sparkling wine on the palate, in which full fruit flavours of Turkish delight, rose petals and fresh strawberries are married with cream, truffles, spice and seaspray. The power of the Tasmanian fruit is balanced by mouth-watering natural acidity delivering great structure, finesse and wonderful length.

VINTAGE CONDITIONS

In Tasmania, 2006 was a very high quality vintage, being early and dry with naturally low yields. Very cold temperatures in August 2005 delivered smaller than usual bunches, but followed by good rains and a warm spring led to strong healthy canopies. Flavour developed early allowing for harvest when natural acid levels were still high, leading to a wine of great elegance with rich flavour.

For more information visit <http://www.jansztas.com>

VINTAGE INFORMATION

Vintage	2006
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	24th to 30th March 2006
Treatment	100% Barrel fermented and matured for 9 months in aged French oak
Alc/Vol	11.5%
Total Acid	6.5 g/L
pH	3.18

