



## Jansz Late Disgorged Cuvée 2001

*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

Individual blocks were selected, hand-harvested and fermented separately. Select batches undergo barrel fermentation and lees stirring. This, coupled with malolactic fermentation for all wines, gives distinctive creaminess and layers to the palate. Vintage wines of exceptional quality are chosen to be held for at least 7 years on yeast lees to develop into rich, layered, complex sparkling wines. 2001 was one such wine.

This wine is bright gold in colour with a very fine and persistent bead. The nose is lifted and complex, still showing aromas of bright citrus and strawberry fruits, enriched by the characteristics of long ageing on yeast. Truffles, brioche and nougat fill the glass, coupled with honeysuckle and seaspray. The Palate is layered, creamy and finely balanced with strawberry fruits from the Pinot Noir coupled with fresh, zesty citrus from Chardonnay. A wine of finesse and great length, flavours of shortbread, fresh figs and honey linger.

### VINTAGE CONDITIONS

The 2001 vintage was considered to be very good across all Tasmanian regions. For the Piper's River region, we had a cool, wet spring followed by a warm, dry ripening period. This warmth led to an early vintage of good crop levels.

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

### VINTAGE INFORMATION

|            |                    |
|------------|--------------------|
| Vintage    | 2001               |
| Region     | Tasmania           |
| Winemaker  | Natalie Fryar      |
| Harvested  | March & April 2001 |
| Alc/Vol    | 12%                |
| Total Acid | 6.6 g/L            |
| pH         | 3.13               |

