



Jansz Tasmania Vintage Cuvée 2004

The Heemskerk Vineyard was established in 1975 in the heart of the Pipers River region and is the birthplace of Jansz Tasmania. In 1986, Heemskerk was joined by the esteemed Champagne producer Louis Roederer of Reims, France in their pursuit of the definitive Australian sparkling wine. Louis Roederer shared the belief that the climate of the area - so similar to that of the classic wine regions of Burgundy and Champagne - was ideal for the production of finely structured methode champenoise.



WINEMAKING / VITICULTURE

Attention to detail and diligence in the vineyard, with crop thinning and disease monitoring, were essential to great winemaking in vintage 2004. Every block from the Jansz vineyard was hand-harvested separately, and kept in individual batches through the year. Gentle handling, select barrel fermentation and complex assemblage blending resulted in a wonderful 2004 Jansz Vintage Cuvée. Four years ageing on yeast lees after the secondary fermentation gives classical yeast complexity for the final wine.

The wine is pale gold in colour with a layered nose showing gorgeous yeast ageing, toast, brioche and cream. The fruits are of quince and honeysuckle and classical chardonnay notes of ripe lemon. The wine displays a fine textured palate, elegant and balanced. The Chardonnay minerality & citrus zest supports the Pinot fruits of rosewater and strawberries and are enhanced by layers of fresh cream, yeasty brioche and a fine, velvet-like mousse.

VINTAGE CONDITIONS

2004 was a long and cool vintage, with rainfall throughout the ripening period. Despite these challenges, the exceptional vigilance in the Jansz vineyard was rewarded with many batches of very high quality wine.

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

VINTAGE INFORMATION

Vintage	2004
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	March & April 2004
Alc/Vol	12.5%
Total Acid	6.9 g/L
pH	3.18

