



Méthode Tasmanoise®

## Jansz Tasmania Vintage Cuvée 2002

*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

The 2002 vintage was exceptional across Tasmania but particularly in the Jansz vineyard. The late arrival of the Roaring 40's from Africa, coupled with a very cool ripening period, led to naturally low crop levels. The result was a small volume of intense but perfectly balanced Pinot Noir and Chardonnay fruit that made this wine.

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. Four years ageing on yeast lees after the secondary fermentation gives classical yeast complexity for the final wine.

### VINTAGE CONDITIONS

Jansz Tasmania Vintage Cuvée 2002 is pale straw in colour, with golden tints. It has a lifted and rich nose with beautiful honey, honeysuckle and fresh strawberry aromas. Hints of toasted brioche and nougat show the extended aging on yeast lees. The palate is elegant and layered, showing all the hallmarks of great Tasmanian Sparkling. Ripe lemon and honeysuckle from the Chardonnay coupled with luscious Turkish Delight and rose petals of the Pinot Noir. The yeast aging adds creaminess and rich nougat, the finish is zesty and spicy providing perfect balance.

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

### VINTAGE INFORMATION

Vintage	2002
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	March & April 2002
Alc/Vol	13%
Total Acid	6.8 g/L
pH	3.22
Residual Sugar	9 g/L

