



Méthode Tasmanoise®

## Jansz Tasmania Vintage Cuvée 2003

*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 warm dry conditions throughout vintage hastened the flavour development. Sparkling fruit quality was high, with all of the Jansz Vineyard hand harvested before the April rains. 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 in bottling on yeast lees after the secondary fermentation gives classical yeast complexity for the final wine.

Aromas of lemon and honeysuckle are evident from the chardonnay fruit, coupled with fresh strawberries and rose petals from the pinot noir. The years of yeast age have added aromas and flavours of shortbread, brioche and toast to the nose and palate, and a lovely, layered, texture to the mouth feel. The wine is perfectly balanced with great length of flavour and lovely crisp acidity.

A single vineyard wine with all the classical notes of great Tasmanian sparkling wine.

### VINTAGE CONDITIONS

The Jansz vineyard in the Piper's River region of Northern Tasmania is planted on a mantle of red basalt soils. The proximity of the Bass Strait moderates the natural cool climate making it ideal for slow ripening of fruit, resulting in intense flavours whilst retaining lingering acidity. Vintage 2003 in the Tasmanian context was warm and dry. Crops were above average with excellent flowering and set which meant harvest began a week or so early.

### VINTAGE INFORMATION

Vintage	2003
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	March & April 2003
Alc/Vol	12.5%
Total Acid	6.7 g/L
pH	3.16



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