



Méthode Tasmanoise®

Jansz Tasmania Vintage Cuvée 2004

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

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

