



## JANSZ TASMANIA SINGLE VINEYARD VINTAGE CHARDONNAY 2016

Jansz Tasmania is a luxury sparkling wine house, solely devoted to the art of sparkling winemaking since 1986. Location is integral to growing outstanding fruit and only Tasmania can boast such idyllic conditions. Put simply, it is the perfect place to craft premium sparkling wines. By allowing nature to do the work, our wines are naturally expressive of our Tasmanian home and its pure, pristine environment. Undeniably Tasmanian. Unmistakably Jansz.

A truly exceptional and rare wine, crafted from 100% Chardonnay sourced from the Jansz Tasmania estate vineyard. Produced only in the very best vintages from the first pressings of select fruit. Each individually numbered bottle is a prize to be savoured, one of a tiny release of just 3,780 bottles.



### VINTAGE CONDITIONS

The growing season began with a cold winter which developed into a warm, dry spring. Strong winds during October continued the drying trend with warmer than average temperatures carrying through to summer.

### TERROIR/PROVENANCE/REGION

A statement single vineyard vintage sparkling wine expressing the power and purity of Chardonnay from our special vineyard in Pipers River. Deep, free-draining, ferrasol soils and close proximity to Bass Strait combine to allow long, cool ripening that results in intensely flavoured fruit, balanced with lingering natural acidity. This elegant, handcrafted wine expresses terroir and variety in its purest form.

### TASTING NOTES

Very pale gold in colour with an exceptionally fine bead. Aromas of white florals, fresh straw and honeysuckle with notes of toasted brioche. The palate is elegant and poised. Vanilla bean and spiced pear mingle with lemon zest and hints of sea spray. This is a sophisticated, savoury wine with fine, creamy, nougat texture from extended time on tirage and long, chalky, mineral acidity.

### FOOD PAIRING

Serve with pan-seared chicken breast, shallots and asparagus; snapper fillets with lemon butter and baby potatoes; or vegetable tempura with soy dipping sauce.

WINEMAKER	Jennifer Doyle
COMPOSITION	100% Chardonnay [ Blanc de Blancs ]
HARVESTED	24 March 2016
REGION	Pipers River, Tasmania
TOTAL ACIDITY	7.7 g/L
PH	3.11
RESIDUAL SUGAR	4.2 g/L
ALCOHOL	12%
TIRAGE AGE	4½ years
FIRST DISGORGEMENT	29 July 2021
FIRST VINTAGE RELEASE	2007

### WINEMAKING

This small parcel is whole bunch pressed with only the finest of the first juice retained. Fermented and aged in mature French oak barriques for eight months to gain further complexity, before selection of the finest barrels for assemblage and tirage. Four and a half years of ageing on lees in the bottle develops richness and finesse.

