



As a pioneer of premium Australian sparkling wine, Jansz Tasmania is renowned for its unique style, known simply as *méthode Tasmanoise*.

The name Jansz pays homage to Tasmania's namesake, the Dutch explorer Abel Jansz Tasman, who was the first European to sight the island in 1642.

In 1982 the region's likeness to Champagne and Burgundy captured the attention of Heemskerk Wines and the Champagne house Louis Roederer. Together they embarked on the production of a premium vintage Australian sparkling wine.

The Jansz Tasmania vineyard, which is now owned by the Hill-Smith family, sits to the north-east of the island state within the Pipers River region of the Tamar Valley.

This cool little corner is colloquially known as 'Sparkling Tasmania'. Temperatures here are moderated by its close proximity to Bass Strait.

The ocean breezes keep the temperature up during Winter – minimising risk of frost – and down in Summer, allowing the grapes to ripen slowly and develop intense, delicate and refined flavours. Resting on a bed of pure, red, free-draining basalt soil, the Jansz vineyard is truly the perfect site to grow grapes for world-class sparkling wines.

