



# Jansz Tasmania Premium Rosé

---

## The Conditions

- Fruit grown on selected, cool climate vineyards across Tasmania
- Specially selected and crafted individual batches form the basis of this Rosé

## The Viticulture & Winemaking

- Based upon Jansz wines from several vintages
- Batches are kept separate during winemaking to maximize blending options and final wine complexity
- Secondary fermentation takes place in the bottle and is aged on yeast lees for as long as possible
- Average age of the final blend is around eighteen months

## The Wine

- Look for a vibrant delicate pink hue with a fine persistent bead
- Subtle nose of Turkish Delight and rose petal florals
- Mousse creaminess and strawberries on the tongue with a refreshing finish

## The Nitty Gritty

Composition: 68% Pinot Noir 26% Chardonnay  
6% Pinot Meunier

Growing Area: Tasmania

pH: 3.11

Acidity: 6.7g/L

Alcohol: 12.5%

Residual Sugar: 9g/L

---



Méthode Tasmanoise®