



## JANSZ TASMANIA SINGLE VINEYARD VINTAGE CHARDONNAY 2013

Established in 1986, Jansz Tasmania specialises in crafting luxury sparkling wines from Tasmania. Australian owned by the Hill-Smith family since 1998, the vineyard was named Jansz Tasmania, paying homage to Abel Janszoon Tasman who first sighted the island in 1642. Proudly Tasmanian.

A truly exceptional and rare wine, crafted from 100% Chardonnay sourced from our 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 2,760 bottles.



### VINTAGE CONDITIONS

Above average spring temperatures and moderate rainfall produced good flower set and consequently above average bunch sizes. Summer and autumn were mild allowing the grapes to reach maturity through an ideal long growing season.

### 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 with an exceptionally fine bead. Complex, savoury aromas of oyster shell, seaspray and preserved lemons are overlaid with notes of freshly baked bread. The palate shows an elegant restraint. Honeycomb, brioche and crystallised lemon are complemented by a linear seam of seaspray. This is a sophisticated savoury wine with a 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 or snapper fillets with lemon butter and baby potatoes.

WINEMAKER	Jennifer Doyle
COMPOSITION	100% Chardonnay [ Blanc de Blancs ]
HARVESTED	March & April 2013
REGION	Pipers River, Tasmania
TOTAL ACIDITY	6.7 g/L
PH	3.08
RESIDUAL SUGAR	5.5 g/L
ALCOHOL	12%
TIRAGE AGE	6½ years
FIRST DISGORGEMENT	20 August 2020
FIRST VINTAGE RELEASE	2007

### WINEMAKING

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

