



Jansz Late Disgorged Cuvée 2002

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

Individual blocks of Chardonnay and Pinot Noir were selected, hand harvested and fermented separately. Select batches then underwent barrel fermentation and lees stirring, which coupled with malolactic fermentation for all wines, gives distinctive creaminess and layers to the palate. Vintage wines of exceptional quality are chosen to be held for at least seven years on yeast lees to develop into rich, layered, complex sparkling wines with the 2002 being such a wine.

This is a wine of finesse and great length from a superb vintage. Pale straw with golden tints, this late disgorged wine displays a lifted complex nose, still showing bright citrus and strawberry fruits but enriched by the characteristics of long ageing on yeast. Truffles, brioche and nougat aromas fill the glass, coupled with honeysuckle and seaspray. The palate is elegant and layered showing all the hallmarks of great Tasmanian Sparkling. Ripe lemon and honeysuckle from the Chardonnay coupled with luscious Turkish delight and rose petals of the Pinot Noir. Extended yeast ageing gives rich layers of nougat, shortbread, truffles and cream, whilst the natural acidity gives the wine balance and life. wine of finesse and great length from a superb vintage.

VINTAGE CONDITIONS

The 2002 vintage was exceptional across Tasmania but particularly in the Jansz vineyard. The late arrival of the Roaring 40's from Africa, coupled with a very cool ripening period, led to naturally low crop levels. The result was a small volume of intense but perfectly balanced Pinot Noir and Chardonnay fruit that made this wine.

For more information visit <http://www.jansztas.com>

VINTAGE INFORMATION

Vintage	2002
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	March & April 2002
Alc/Vol	13%
Total Acid	6.8 g/L
pH	3.25

