



Méthode Tasmanoise®

Jansz Tasmania Vintage Cuvée 2005

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 Tasmanioise.



WINEMAKING / VITICULTURE

The 2005 vintage was a naturally wonderful year, and as a result, the vineyard was left to do what it does best whilst being closely monitored. The fruit quality which arrived at the winery was superb. Every block from the Jansz vineyard was hand-harvested separately, and kept in individual batches through the year. Gentle handling, select barrel fermentation and complex assemblage blending resulted in a wonderful 2005 Jansz Vintage Cuvée. Five years ageing on yeast lees after the secondary fermentation gives classical yeast complexity for the final wine.

The wine is pale gold in colour with a very fine persistent bead. The nose is wonderfully complex; with lifted savoury notes of sea spray and lanolin, balanced with those of ripe lemons and delicate strawberries. The Five years of yeast aging has enriched the nose with aromas of brioche, shortbread and cream. The palate is balanced. It flaunts powerful yet elegant fruit flavours, showing honeysuckle, rose petals and strawberry juxtaposed with complex notes of oyster shell and truffle. The result is a layered and textural wine that can only be achieved through extended aging on yeast. The natural acidity typical of this vineyard provides elegance and longevity to this wine.

VINTAGE CONDITIONS

2005 was an outstanding vintage for all regions and varieties in Tasmania and none more so than the Jansz vineyard. A very cool 2004 August may have restricted inflorescence development which resulted in naturally low crops. A cool, dry ripening period helped the vineyard take advantage of these low crops producing fruit of great flavour and elegance.

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

VINTAGE INFORMATION

Vintage	2005
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	March & April 2005
Treatment	40% of this wine was fermented in aged French oak hogsheads for 4 months. Composition: 51% Chardonnay / 49% Pinot Noir
Alc/Vol	12.5%
Total Acid	6.8 g/L
pH	3.21

