



Jansz Tasmania Premium Cuvée

The Conditions

- Fruit grown on selected, cool climate vineyards across Tasmania

The Viticulture & Winemaking

- To maximize blending options and complexity in the final wine, batches are kept separate during winemaking
- Secondary fermentation takes place in the bottle and is aged on yeast lees for as long as possible
- The average age of the final blend is around two years

The Wine

- Honeysuckle and citrus scents are immediately apparent
- Slight aromas of nougat, roasted nuts and a hint of strawberry from the Pinot Noir
- Delicate fruits and creaminess fills the mouth with a lingering finish of citrus and nougat

The Nitty Gritty

Composition: 53% Chardonnay 44% Pinot Noir
3% Pinot Meunier

Growing Area: Tasmania

pH: 3.11

Acidity: 6.7g/L

Alcohol: 12.0%

Residual Sugar: 8.6g/L

