



## JANSZ TASMANIA PREMIUM ROSÉ - SPECIAL RELEASE LABEL

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.

From the very best Tasmanian vineyards comes this vibrant yet delicate sparkling Rosé – a wine created for enjoyment and refreshment. Crafted in the Old World style, but with inspiration from today's innovative techniques and knowledge.



### TERROIR/PROVENANCE/REGION

The grapes are sourced from selected cool climate vineyards across Tasmania, ranging from the Pipers River and Tamar Valley regions in the north to the Coal River Valley in the south. Specially selected and crafted individual batches form the basis of this Rosé.

### TASTING NOTES

A vibrant sparkling Rosé showcasing the beguiling aromatics inherent to Tasmanian sparkling Pinot Noir. There are delicious, captivating aromas of strawberries and cream, rose petals, Turkish delight and fresh brioche. The palate is creamy, textured and rich while retaining an elegant vibrancy and freshness. A wine full of "joie de vivre" that brings the delights of summer into the glass at any time. Once released this wine is ready to enjoy.

### JAMIN LABEL

Jamin is one of Tasmania's most celebrated artists, best known for his vibrant murals and street art. *Emerging Anew* is informed by his deep love and interest in the complex and interwoven assemblage of nature, and celebrates the interconnected relationship between the flora and fauna found in and around our Jansz Tasmania vineyards.

### FOOD PAIRING

Pair with smoked salmon blini and crème fraîche or poached quince tart.

|                       |                                  |
|-----------------------|----------------------------------|
| WINEMAKER             | Jennifer Doyle                   |
| COMPOSITION           | 77% Pinot Noir<br>23% Chardonnay |
| REGION                | Tasmania                         |
| TOTAL ACIDITY         | 6.67 g/L                         |
| PH                    | 3.11                             |
| RESIDUAL SUGAR        | 7.9 g/L                          |
| ALCOHOL               | 12.0%                            |
| TIRAGE AGE            | Minimum 18 months                |
| FIRST VINTAGE RELEASE | NV - first released in 2006      |

### WINEMAKING

Hand-picking, gentle whole bunch pressing, cool fermentation, 100% malolactic fermentation, complex assemblage and extended ageing on lees after bottle fermentation, all combine to produce a stylish and complex wine. To maximise blending options and complexity in the final wine, batches are kept separate during winemaking. Released with three months of bottle age.

