



# Jansz

Jansz Tasmania Premium Cuvée NV is a finely tuned Tasmanian sparkler, combining creamy texture, bright citrus lift and graceful autolytic complexity in a style that feels both polished and irresistibly easy to enjoy.



Alcohol :12,50 %

Composition: 66% Chardonnay,  
34% Pinot Noir

## Tasmania Premium Cuvée o

Tasmania, Australia

### Region and Vineyards

Jansz Tasmania sources fruit from selected **cool-climate vineyards** across Tasmania, including Pipers River and Tamar Valley in the north and Coal River Valley in the south. This wide sourcing base gives the winemaking team a valuable palette of Chardonnay and Pinot Noir components, each vinified separately to preserve character and increase blending precision. Tasmania's maritime setting, long growing season and naturally cool conditions are central to the wine's purity, freshness and measured ripeness.

That island climate is the key to the wine's style. Slow ripening helps retain acidity while allowing flavour to build gently, which is why Tasmania has become one of Australia's leading regions for traditional-method sparkling wine. In this cuvée, the regional signature shows clearly in the wine's bright citrus profile, fine mousse and saline, refreshing energy. Jansz itself describes Tasmania as the ideal place to craft premium sparkling wine, and the finished wine reflects that confidence with clarity and balance.

### Winemaking

The wine is made from **66% Chardonnay** and **34% Pinot Noir**, a classic sparkling blend that favours brightness, line and finesse while still allowing breadth and texture. Hand-picking and gentle whole-bunch pressing help protect delicacy and purity of fruit from the outset, while cool fermentation preserves aromatics and freshness. The estate also notes **100% malolactic fermentation**, which softens the wine's acidity and adds a creamier, more supple mouthfeel.

Jansz uses bottle fermentation and keeps component batches separate during winemaking to maximise blending options and complexity. The wine spends a **minimum of 18 months on lees**, building layers of nougat, roasted nuts and pastry-like autolytic character, before release with at least three months of bottle age. The finished sparkling wine carries **12.0% alcohol**, **8.6 g/L residual sugar**, **6.62 g/L total acidity** and a **pH of 3.15**, giving it a dry, fresh and finely balanced profile.



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## Tasmania Premium Cuvée 0

### Tasting Notes

- **Color:** Very pale gold, animated by a fine, persistent mousse that immediately signals precision and polish.
- **Aroma:** Honeysuckle, citrus zest and fresh strawberry rise first, followed by more savoury notes of nougat and roasted nuts from extended lees ageing.
- **Palate:** Balanced and creamy, with delicate fruit flavour, refreshing natural acidity and a dry, fresh finish that lingers on citrus and nougat.

### Did you know?

Jansz Tasmania has been devoted exclusively to sparkling wine since **1986**, making it one of Australia's specialist houses in the category rather than a still-wine producer with a sparkling side project. The name also nods to Abel Janszoon Tasman, the Dutch explorer associated with the island's European discovery, giving the brand a strong sense of place and identity.

### Wine Pairing Ideas

- **Natural oysters:** Their briny freshness mirrors the wine's acidity and saline lift, while the creamy mousse softens the texture beautifully.
- **Fritto misto with lemon aioli:** Crisp fried seafood loves sparkling wine, and the cuvée's citrus and dry finish keep the pairing lively rather than heavy.
- **Grilled garlic asparagus:** The wine's freshness and gentle autolytic notes handle the vegetable's assertive flavour more gracefully than many still wines.
- **Smoked salmon blinis:** The creamy texture, subtle toastiness and bright acid line complement both the richness of the fish and the softness of the blini.

#### Wine Enthusiast (WE) : 93 Points (0)



*The latest nonvintage from Australia's most famous Tasmanian sparkling producer is a tasty drop at a bargain price. A blend of Champagne's three classic varieties, this bottling combines fruit from the north and south of the island. Eighteen months on lees results in a bubbly that is mostly fruit driven—lemon, apple and pear—with the yeast-derived brioche notes serving as a backdrop. \*Editors' Choice\* (CP) (7/2020)*

#### James Halliday (JH) : 92 Points (0)



*Consistently one of the best-value sparklings on the shelves. Pale straw with an enthusiastic and fine bead and mousse. Aromas of crunchy green apple, wildflowers, sea spray, toasted brioche and hazelnuts and a touch of clotted cream. There's all the tension and freshness you'd expect given the wine's lineage. There's some spice in there too, yeah? Finishes toasty and dry, with impressive sustain.*



## Tasmania Premium Cuvée 0



**Decanter (DCT) : 92 Points (0)**

*A cool-climate Chardonnay-based fizz that punches above its weight. About 5% of the wine matures in old French oak before the second fermentation, where it spends two years on lees, gaining creamy toasted almond notes to join crisp green apple fruit. A steal when on offer. (TG) (5/2019)*

