

Jansz

Crafted from estate-grown Chardonnay and Pinot Noir, the 2017 Vintage Cuvée expresses the soul of Tasmania's finest terroirs through texture, tension, and layered aromatics.

JANSZ TASMANIA



Vintage Cuvee 2017

Tasmania, Australia

Region and Vineyards

Jansz Tasmania's Vintage Cuvée 2017 is sourced from the estate vineyard in the **Pipers River** region, in the north of Tasmania. This cool-climate maritime zone, moderated by the **Bass Strait**, is among Australia's finest locations for traditional method sparkling wines. It benefits from extended daylight hours and consistently cool temperatures, which promote slow ripening, preserve natural acidity, and ensure precise flavour development.

The vines are rooted in **deep, free-draining ferrosol soils**, which provide excellent structure and water retention. The 2017 growing season began with **above-average winter rainfall** and a **cool, wet spring**, which delayed flowering and reduced yields. This was followed by a **warm, dry summer with cool nights**, allowing for even ripening and grapes of exceptional balance. This climatic progression resulted in base wines marked by purity, structure, and vibrant acidity—ideal for extended tirage and long-lived sparkling wine.

Winemaking

The 2017 Vintage Cuvée is a blend of **54% Chardonnay and 46% Pinot Noir**, with each block hand-picked and vinified separately. A portion of the base wine underwent **partial fermentation in seasoned oak barrels for ten months**, contributing textural depth and savoury nuance.

Following blending, the wine underwent **secondary fermentation in bottle** and was aged for **36 months on lees**, allowing time for the development of rich autolytic complexity. The wine was disgorged in **March 2021** and finished with a **dosage of 4.6 g/L**, maintaining a dry, precise style. With **12% alcohol**, this vintage cuvée is balanced, elegant, and expressive—crafted to reflect both site and season.

Alcohol :12,00 %

Composition: 53% Chardonnay, 47% Pinot Noir

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Tasting Notes

- **Color:** Pale gold with a fine, delicate bead and creamy mousse.
- **Aroma:** Lifted and complex, with citrus zest, honeysuckle, lemon curd, and sea spray layered over subtle notes of brioche, nougat, and toasted hazelnut.
- **Palate:** Elegant and structured, delivering flavours of preserved lemon, white peach, wild strawberry, and a hint of truffle. Creamy mid-palate texture from lees aging gives way to a saline, mineral finish with refreshing acidity and a touch of roasted almond on the close.

Did you know?

Jansz was **the first Australian sparkling wine producer to adopt the term "Méthode Tasmanoise"**, asserting its commitment to producing world-class sparkling wine from Tasmania's distinctive terroir. The estate was founded in 1986 and has since become a standard-bearer for extended lees-aged sparkling wines in the Southern Hemisphere.

Wine Pairing Ideas

- **Angel hair pasta with lemon, hazelnut, and sage** – Enhances the wine's nutty, citrusy and savoury profile.
- **Tasmanian oysters with lemon granita** – Complements the sea spray and saline finish.
- **Lemon crème brûlée** – Balances the wine's crisp acidity and creamy mousse.
- **Roast chicken with preserved lemon and thyme** – Matches the wine's depth and aromatic complexity.

92

Robert Parker (RP) : 92 Points (2013)

Toasted almonds and brioche-like richness mark the nose of Jansz's 2013 Vintage Cuvee. Always a reliable source for Tasmanian sparkling, this vintage seems to have kicked things up a notch, marrying ample weight and texture with crisp, citrusy notes and a lingering finish.