

COOL CRAFTED ROSÉ.



Jansz Tasmania Premium Rosé.

Specially selected and crafted individual batches form the basis of this Rosé. The fruit used in this wine is selected from cool climate vineyards across Tasmania dedicated to growing sparkling wine fruit.

The Jansz Tasmania Premium Rosé is based upon Jansz wines from several vintages. As with our Premium Cuvée, batches are kept separate during winemaking to maximize blending options and final wine complexity. Secondary fermentation takes place in the bottle and is aged on yeast lees until the perfect balance of strawberries and cream is reached, which usually takes up to three years.

Look for a vibrant, delicate pink hue with a fine persistent bead, a subtle nose of Turkish Delight and rose petal florals, and a mouth full of mousse creaminess and strawberries with a refreshing finish.

Méthode Tasmanoise®