



THE PINNACLE OF
COOL CLIMATE ART.



Jansz Tasmania

Single Vineyard Chardonnay 2008.

The 2008 vintage followed a warm, dry year across nearly all of Tasmania that resulted in a perfect fruit set and generous crops in all regions. A warm growing season coupled with good rainfall at ideal times provided healthy canopies and good ripening.

Just one tiny block of hand-tended vines was used; whole bunch pressed with only the finest first juice retained. It was then fermented in French barriques and then given for almost 5 years on lees to develop incredible richness and finesse.

The result is a beautiful wine of pale gold colour with an exceptionally fine bead. Expect a nose of truffles, delicate toast, Amaretti biscuits and white chocolate with a palate of nougat and roast almonds.

A limited allocation of just 2244 bottles were produced.
