

A jewel-like bead and ‘fizzicality’ on the palate characterise the pinnacle of cool climate art.

2007 vintage followed the worst spring frost in Tasmania in over 30 years yet it was one of the decade’s best vintages for Jansz. Bass Strait’s moderating sea breezes spared our vines from the perils of the frost and granted us a long, cool ripening period. Even nature agrees that our small corner of the earth is one of Australia’s truly great sparkling wine vineyards.

Two tiny blocks of our most exceptional Chardonnay were hand-tended and whole bunch pressed with only the finest juice retained for our Single Vineyard Chardonnay 2007.

Fermented and matured in aged French barriques then given four years on lees to develop richness and finesse. Pale straw, gold in colour. Fine, jewel-like bead. Notes of white chocolate, truffles and fresh beeswax. ‘Fizzicality’ on the palate layered with nougat, roasted hazelnuts and Parmigiano.

A mere 1,479 bottles were produced making this one of Jansz’s smallest ever releases. But it’s a matter of quality not quantity. It’s the pinnacle of cool climate art.

Vintage	2007	Bottling Quantity	1,479
Composition	100% Chardonnay	pH	3.09
Growing Area	Pipers River, Tasmania	Acidity	7.60
Harvest Date(s)	3-5 April 2007	Alcohol	12.00
Time in Oak	9 months	Residual Sugar	8.40

