



## Jansz Premium Rose

**Price:** \$34.95 + refundable bottle deposit and handling fee

**Varietal:** Pinot Noir

**Brand:** Jansz

**LCBO Product #:** 616028

**LCBO:**

**Region:** Tasmania, Australia

**Category:** Regular Consignment

**Bottles Per Case:** 6

**Bottle Size:** 750ml

### Availability

Availability in consignment

### Background

It could be argued we're completely mad growing grapes in the wild and unforgivingly cold Tasmanian environment. But there's méthode to our madness. The climatic conditions of the Jansz vineyard rival the famed French wine region of Champagne. In fact, it was originally with French contribution that Jansz became Tasmania's first sparkling made using the traditional Méthode. Today we call it, Méthode Tasmanoise. It's the essence of a partnership between the environment and our winemaker. Just as the cool Tasmanian climate creates spectacular beauty in nature, it is also instrumental in the creation of art in bottles.

### Tasting Notes

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.

