

GOURMET TRAVELLER

WINE

vineyards, Dalrymple, harvested, vinified and taken to the Barossa, usually by May. June sees her back in South Australia for the sparkling wine bottling before she returns to Tasmania to supervise pruning. Most of the second half of the year is in the Barossa with blending, tiraging and more.

There are two non-vintage blends: NV Jansz Premium Cuvée and NV Jansz Premium Rosé. The former is chardonnay dominant (55 per cent chardonnay, a touch of pinot meunier and the rest pinot noir). The most recent blend is made up of three vintages: 2005 (30 per cent), 2007 (60 per cent) and 2008 (10 per cent) and will spend 22 months on yeast lees before being disgorged. It has lemon citrus and apple flavours with a hint of yeast, is vibrant and pristine with fine dry acidity.

The NV Rosé is pinot dominant: pinot noir (60 per cent), pinot meunier (3 per cent) and chardonnay (37 per cent), and is given between 26 and 28 months on tirage. It is fragrant, has more body and weight than its sibling, a tight structure, some strawberry flavour with a hint of gentle yeast, creamy texture, and soft, gentle acidity.

The 2004 Jansz is a blend of chardonnay (59 per cent), pinot noir (39 per cent) with some pinot meunier, all from the estate, and atypically 40 per cent is fermented in oak that is at least seven years old. This is tightly structured, focused with complex, mineral, yeasty, bread-like flavours, soft, creamy texture, and powerful dry natural acidity.

The 2001 Jansz Late Disgorged shows the benefit of having spent seven years on lees. It is in pristine condition, shows attractive dry herb characters, is tight, ultra-fine, delicate, subtle yet complex and creamily textured.

There's more: a tiny volume 2005 Jansz Rosé, a youthful 2002 Late Disgorged Jansz, and plans for the future. For now, Natalie Fryar has a sparkling wine portfolio of which she, Tasmania and Australia can be proud.

PETER FORRESTAL

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"Natalie Fryar is as bubbly as the wines she makes. Jansz is a dedicated sparkling winehouse in the tradition of Champagne and its wines are full of character and proudly showcase Tasmania's outstanding fruit quality."

— Houn Hooke

www.jansz.com



Natalie Fryar

JANSZ TASMANIA

Finalist in Gourmet Traveller WINE 'Winemaker of the Year 2009'

The creative mind behind Tasmania's most prominent sparkling wines maintains an extraordinary schedule across two states, which ensures her input at every stage of the process. The result is an exemplary-crafted suite of quality bubbly.

There's something distinctive about the Jansz bubbly that has captured the imagination of the judges, and has resulted in Natalie Fryar being only the second specialist sparkling winemaker in 11 years to become a finalist in Winemaker of the Year. While each of the Jansz bubbly is different, there's a finesse, delicacy and creaminess, plus a refreshing, natural acidity that sets them apart.

Although the secret of Fryar's success is no doubt a combination of a superb, carefully managed, chilly site in Australia's best region for sparkling wine, her attention to detail in the vineyard and winery, and the precision of the choices she makes at picking, it seems she has a deft touch with bubbly. Fryar believes the key to making Jansz is looking for the point in the maturation process at which you get perfect acid balance. Succeed and you get mouth-watering natural acidity.

It didn't take much for a McLaren Vale girl to become hooked on the wine industry. A visit at age 12 to Penfolds revealed a wonderful new world. The obligatory study at Roseworthy Agricultural College was followed by a spell at Wirra Wirra, three years with Lindemans at Karadoc and then six years at Seppelts Great Western. The job at Jansz followed.

The former Heemskerk sparkling wine vineyards, planted from 1985, and the Jansz label had been bought from Andrew Pirie and Piper's Brook by the Hill Smith family in 1997. Fryar joined Jansz before vintage in 2001 and she's made it hers.

Logistically, her life is tricky – it shuffles between Northern Tasmania and the Barossa Valley. From February, she is in Tasmania checking the fruit maturity of the Jansz vineyard and those of their growers, and preparing for vintage. After the grapes are crushed, the juice is chilled to 0°C and dispatched to Yalumba. It is transferred to the Jansz tank farm or barrel with Fryar visiting at key times during its maturation. The process continues with the pinot from another of the Hill Smith

