

HOUSE OF
ARRAS
TASMANIA



A BY ARRAS PREMIUM CUVÉE NV

Born of a long-held desire to craft world class sparkling wines, the House of Arras wines are a true expression of its origin and maker – a marriage of exceptional cold climate Tasmanian vineyards and uncompromising sparkling winemaking techniques mastered over decades. The House of Arras truly represents the pinnacle of Australian sparkling wine.

WINEMAKING

A blend of the three classic grape varieties of sparkling wine, select parcels of premium Tasmanian fruit from vineyards throughout the renowned cold climate sub regions of Tasmania.

Fastidious viticulture and winemaking including extended lees aging is the essence of this alluring wine of complexity and vibrancy.

The wine spends a minimum of 3 years on lees before it's released and at least 6 months on-cork which gives it a rich but fresh flavour.

TASTING NOTE

Medium straw in colour with a bright gold hue, the A by Arras Premium Cuvée NV has a crystal clear appearance with a fine and persistent bead. A complex and inviting aroma with nuances of forest floor, nougat, exotic spice and lanolin. The palate has opulent flavours reminiscent of lychee, butter sautéed mushroom, natural yoghurt and fresh oyster.

Predominately Pinot Noir, which gives the wine red fruit plushness that gives the wine lychee like characters, richness and a great backbone. Chardonnay is blended which creates a great elegance of structure and finesse, balancing the rich nature of Pinot Noir. Chardonnay (with age and some degree of oak) expresses the toast, mushroom, biscuit characters whilst the Pinot Noir is forward with flora/aromatic softness and tends to fill the middle palate. It matures relatively rapidly compared to the other varieties and enhances wine aged/complexity, often described as having 'soft acidity' which means more fruit driven and soft/approachable notes.

This elegantly structured wine has great persistence of flavour and exquisite balance of dosage and acidity. An excellent example of a non-vintage style exhibiting beautiful poise and a refreshing natural acidity on the finish.

VINTAGE	NV	ALCOHOL	12.5%
GROWING AREA	Tasmania (Pipers River, Derwent Valley, Tamar Valley)	pH	3.02
GRAPE VARIETY	Pinot Noir 58.8%, Chardonnay 33.7%, Pinot Meunier 7.5%	ACIDITY	6.7 g/litre
WINEMAKER	Ed Carr	RESIDUAL SUGAR	11.0 g/litre#