



HOUSE OF ARRAS BLANC DE BLANCS 2006

The Arras Blanc de Blancs is a sparkling wine that truly expresses the attributes of prestige Tasmanian Chardonnay, meticulous winemaking and extensive age on yeast lees. Chardonnay can be considered the pinnacle of the classic sparkling varieties for its elegance and longevity. A benchmark Australian sparkling wine which exhibits all the hallmarks of a world class sparkling wine.

VINTAGE

Winter rainfall was above average resulting in strong canopies to drive the vines through the growing season. The warm spring pushed early budburst and rain events continued to maintain soil moisture until mid-January. From this time conditions remained mild and dry, allowing fruit to ripen to ideal maturity. Wines from this year reflect the warm and advanced vintage conditions exhibiting generous fruit characters and richness of flavour. Over time the 2006 vintage wines have developed great complexity of character and yet have retained an enticing vibrancy and freshness.

WINEMAKING

Fruit for this wine was hand-picked from premium cold climate Tasmanian vineyards prior to gentle whole bunch pressing. Primary fermentation was undertaken on light lees, followed by 100% malolactic fermentation. Once clarified, the wines were judiciously blended to style, matured in cool, dark storage for eight years before disgorgement in early 2015.

TASTING NOTE

The Blanc de Blancs has brilliant clarity, medium straw with a bright gold lustre. Lifted aromas of seaspray, brioche, toasted almond and jasmine flower.

The seamless palate is intense and complex with great length and flavour persistence. The palate exhibits flavours reminiscent of brioche, sautéed mushroom, nougat and fresh oyster. The wine has exquisite poise with balance of dosage, natural acidity and fine tannin. A remarkably intense wine of brilliant vibrancy which is recognised hallmarks of this style.



TROPHIES: 2015 National Wine Show of Australia; Champion Wine of Show; The Len Evans Memorial Trophy for Champion Wine of Show, The Kit Stevens Memorial Trophy for Sparkling White or Pink, 2015 Australian Sparkling Wine Show; Wine of Show, Best Sparkling White Wine (Traditional Method), 2015 Royal Adelaide Wine Show; Hurtle and Norman Walker Trophy for Best Sparkling Wine of Show



GOLD MEDALS: 2015 National Wine Show of Australia, 2015 Australian Sparkling Wine Show, 2015 Royal Adelaide Wine Show

VINTAGE 2006
GROWING AREA Tasmania (Derwent Valley, Huon Estuary, East Coast)
GRAPE VARIETY Chardonnay
WINEMAKER Ed Carr
TIRAGE AGE 8 years

ALCOHOL 12.5%
pH 3.07
ACIDITY 7.2 g/litre
RESIDUAL SUGAR 5.8 g/litre