



HOUSE OF ARRAS BRUT ELITE 801 NV

Born of a long-held desire to craft world class sparkling wines, the House of Arras is 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.

VINTAGE

From winter through to the end of January it proved to be a very dry year and supplementary irrigation was required from a very early stage. The vines had the potential to be very fruitful however low water availability was restricting vine growth and impending crop yields. All this changed in February when extensive rainfall reversed the situation and supported strong vine growth and bunch development. After these refreshing rains the weather reverted to the warm and dry conditions allowing the fruit to ripen slowly to a point of perfect balance. This vintage has proven to be one of the classic years of the decade for sparkling winemaking from Tasmania.

WINEMAKING

Blended from the classic sparkling grape varieties, impeccably grown in the premium viticultural regions of Tasmania, it was the select parcels of premium Tasmanian fruit that were handpicked and whole bunch pressed to ensure the remarkable brightness of character and structural elegance in this wine. After fining, these individual batches were fermented on light grape solids and underwent 100% malolactic fermentation on primary ferment lees. Once clarified, these individual base wines were judiciously blended to style and prepared for secondary fermentation in bottle. Extended maturation on yeast less further built complexity and depth of character into the wine. The expedition dosage completes this traditional method wine, adding the last components of complexity and ensuring precise palate balance.

TASTING NOTE

Medium straw colour with a fresh golden hue, the House of Arras Brut Elite 801 retains a brilliant clarity and an ultra-fine and persistent bead. Exotic characters are drawn together in this captivating wine including white peach, lychee, spice and fresh oyster. The palate is rich and generous with opulent flavours of lychee, glace cherry and truffle oil. A perfectly poised balance of dosage, acidity and structural tannins this wine exhibits a remarkable presence and persistence.

VINTAGE	NV (2008 predominantly)	ALCOHOL	12.5%
GROWING AREA	Tasmania (Derwent Valley, Coal River Valley, Huon Estuary)	pH	2.92
GRAPE VARIETY	Pinot Noir 56.7%, Chardonnay 43.3%	ACIDITY	7.20 g/litre
		RESIDUAL SUGAR	9.2 g/litre
		WINEMAKER	Ed Carr