



HOUSE OF ARRAS BRUT ELITE 1501 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

94% of this blend is from 2015 vintage with was a temperate and dry year with excellent fruit yield. Berry size was near perfect and the fruit retained high natural acidity that required additional hang time to moderate. The white wines from this vintage exhibit beautiful structure and poise with the classic characteristics of a cool and balanced season right through to harvest.

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. The inclusion of Pinot Meunier adds texture to the middle palate and advances the maturation of the wine, this variety is a key to the unique character of this blend. A selection of wine underwent oak fermentation, then once clarified, these individual base wines were judiciously blended to style and prepared for secondary fermentation in bottle. Extended maturation on yeast lees 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

Light to medium straw colour, the House of Arras Brut Elite 1501 retains a brilliant clarity and an ultra-fine and persistent bead. Exotic characters are drawn together in this captivating wine including lychee, white stone fruit, lanolin and oyster shell. The palate is red fruit driven with generous flavours and texture. The three varieties combine to give a seamless palate of sophistication and poise. Secondary flavours of field mushroom and brioche overlay the fruit further building complexity and persistence. A firm natural acidity provides a backbone for the longevity and vibrancy of this wine.

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| VINTAGE | NV (2015 predominantly) | ALCOHOL | 13.0% |
| GROWING AREA | Tasmania (Derwent Valley, Pipers River, Coal River Valley, East Coast) | pH | 3.22 |
| GRAPE VARIETY | Pinot Noir 49%, Chardonnay 42% Pinot Meunier 9% | ACIDITY | 7.0 g/litre |
| | | RESIDUAL SUGAR | 5.2 g/litre |
| | | WINEMAKER | Ed Carr |