



## ARRAS EJ. Carr Late Disgorged 2002

Arras EJ. Carr Late Disgorged Sparkling Chardonnay Pinot Noir pays tribute to the dedication and inspiration of its maker, EJ. Carr. As the pinnacle of House of Arras, EJ. Carr Late Disgorged is a wine of great intensity and character, with excellent structural elegance and flavour persistence. After 10 years on lees the wine has amazing complexity and yet retains the remarkable freshness of the character typical of a world class prestige cuvée. A true expression of Tasmanian terroir and impeccable winemaking - the 2002 vintage is the fifth only release of this wine.

### VINTAGE

The 2002 was a generally cool year with crop yields reduced by cold and wet weather during flowering; these cool conditions delayed harvest, however, long dry and sunny conditions in mid Autumn allowed the fruit to achieve full maturity of flavour after extended hang time on the vine. This vintage reflects the cool year with fine structures, firm natural acidity and slightly higher alcohol due to sugar accumulation during the slow flavour/tannin ripening.

### WINEMAKING

Crafted with all the best winemaking and viticultural methods, including whole bunch pressing, primary fermentation on light grape solids, 100% malolactic fermentation of base wines to add sophistication and structure, and the inclusion of a small percent fermented in new French oak. Meticulous blending of only the best parcels of Tasmanian fruit and 10 years on lees has ensured this wine shows amazing complexity and yet continues to retain the remarkable freshness expected of a typical world-class prestige cuvée.

### TASTING NOTE

A true prestige cuvée based on attributes of pristine Chardonnay and Pinot Noir from the finest Tasmanian vineyards, crystal clear in appearance with an enticing fine and persistent bead. This wine is medium deep straw in colour with a fresh gold hue. The bouquet displays lifted nuances of brown lime, butter biscuit and oyster whilst the palate reveals a complex flavour profile, exhibiting characters of honey, nougat, sourdough toast and truffle. A richly flavoured and intriguing palate, with a strong natural acid backbone, elegant structure and great persistence. The wine retains a brilliant freshness and vibrancy - the hallmark of the House of Arras style.



Gold medals: 2014 Tasmania wine show, Mature Sparkling wine category Class 27 and the 2014 Champagne and Sparkling Wine World Championships

<b>VINTAGE</b>	2002	<b>TIRAGE AGE</b>	10 years
<b>GROWING AREA</b>	Tasmania (Upper Derwent, Pipers River, Lower Derwent, Huon Estuary)	<b>ALCOHOL</b>	13.5%
<b>GRAPE VARIETY</b>	Chardonnay 58.4%, Pinot Noir 41.6%	<b>pH</b>	3.05
<b>WINEMAKER</b>	Ed Carr	<b>ACIDITY</b>	7.7 g/litre
		<b>RESIDUAL SUGAR</b>	8.5 g/litre