



HOUSE OF ARRAS GRAND VINTAGE 2007

The Arras Grand Vintage is a wine of outstanding quality, enriched by the great complexity of character that follows eight years in tirage. This traditional blend of Chardonnay and Pinot Noir retains all the brilliant freshness and longevity that will continue to allow the wine to improve with age. This is a benchmark Australian sparkling wine which exhibits all the hallmarks of a world class sparkling wine.

VINTAGE

A year of low rainfall in line with continued near drought conditions that were frequent throughout this decade. The early start to the season allowed the vines to recover into the dry and cool autumn and fruit was picked at an optimal flavour of maturity to give relatively low sugar content with a great balance of natural acidity.

WINEMAKING

Fruit for this wine was hand-picked from cold climate Tasmanian vineyards prior to gentle whole bunch pressing, from which only free run juice was collected. Primary fermentation was undertaken on light lees, followed by 100% malolactic fermentation. Once clarified, the wines were judiciously blended to style, bottled as tirage and matured in cool, dark storage for a minimum of eight years before disgorgement.

TASTING NOTE

The appearance is crystal clear with an ultrafine and persistent bead, medium straw with a bright yellow gold lustre. The bouquet expresses an enticing aroma of grapefruit, jasmine flowers, sea brine and lychee.

The palate has great elegance and poise with complex nuances of exotic spice, truffle, meringue and natural yoghurt. This is a dry style of sparkling wine which exhibits intense flavour persistence and vibrancy across the seamless structure.



GOLD MEDALS: 2015 Royal Adelaide Wine Show, Class 58



VINTAGE 2007
GROWING AREA Tasmania (Coal River Valley, Derwent Valley,
Pipers River)
GRAPE VARIETY Chardonnay 78%, Pinot Noir 23%
WINEMAKER Ed Carr
TIRAGE AGE 8 years

ALCOHOL 12.5%
pH 3.16
ACIDITY 6.9 g/litre
RESIDUAL SUGAR 6.4 g/litre