


 HOUSE OF
ARRAS
 TASMANIA



HOUSE OF ARRAS ROSÉ 2005

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 Rosé is a sophisticated sparkling rosé style with a wonderful balance of red fruits and complexity from age.

VINTAGE

The 2005 vintage experienced higher levels of rain during winter and warm weather conditions in spring; this provided the basis for a strong canopy and good vine health. Crop set was moderate and the prevalence of mild and dry conditions resulted in slow and constant fruit maturation. The grapes ripened perfectly in the bright autumn sunshine and 2005 has since proven to be one of the best vintages of the decade, with wines of great flavour depth, minerality and structural elegance.

WINEMAKING

Fruit for this wine was hand-picked from premium cold climate Tasmanian vineyards prior to gentle whole bunch pressing, from which only free run juice was collected. Individual batches were then fermented, followed by malolactic fermentation. Once clarified, the wines were blended to style, bottled as tirage and matured. The expedition liqueur, which introduces oak and brandy spirit into the blend, completes this traditional wine, adding the last components of complexity and ensuring a balanced palate.

TASTING NOTE

Moderate salmon pink in colour, with a lively and persistent fine bead, the 2005 Arras Rosé displays enticing aromas of fresh red berry fruits, married to the complexity of extended tirage maturation, along with brioche-like yeast, nougat and exotic spices. On the palate, bright and fresh strawberry fruit dominate the initial flavour rush which gives way to complex secondary characters of truffle and yeast extract. This wine has great structural elegance with an impeccable balance of tannin, natural acidity and dosage.

The 2005 Arras Rose exhibits distinct minerality and great flavour persistence with a sublime refreshing finish.

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VINTAGE	2005	#	ALCOHOL	12.5%
GROWING AREA	Tasmania (Lower Derwent, Coal River Valley, Upper Derwent)		pH	3.05
GRAPE VARIETY	Pinot Noir, Chardonnay		ACIDITY	7.0 g/litre
WINEMAKER	Ed Carr		RESIDUAL SUGAR	10 g/litre#
TIRAGE AGE	6 years			