

# HOUSE OF ARRAS TASMANIA

## AUSTRALIA'S MOST AWARDED SPARKLING WINE

In 1988, Ed Carr embarked on a journey to craft an exceptional Australian sparkling wine, equal to the world's best. In 1995, House of Arras was founded; the name 'Arras' means 'rich tapestry'. House of Arras is Australia's most awarded sparkling wine brand with over 110 trophies and more than 290 gold medals to date.

## A BY ARRAS PREMIUM CUVÉE ROSÉ NV



### OVERVIEW

A contemporary Rosé style crafted from the three noble sparkling wine grape varieties of Pinot Noir, Chardonnay and Pinot Meunier. It expresses delicious red fruit characters, structural elegance and a sophisticated dry finish.

The wine is meticulously blended from multiple vintages to ensure consistency of quality and style.

### GRAPE VARIETY

Pinot Noir 55%, Chardonnay 32%, Pinot Meunier 13%

### COLOUR

Light salmon pink with an attractive crimson hue.

### NOSE

Rose petal, Turkish Delight and sea spray combine beautifully with a light sourdough yeast influence.

### PALATE

Red berry and cream characters dominate the initial flavour rush and these are complemented by the secondary aged influences of stone fruits and lychee. The palate exhibits a soft and luscious fruitiness with an intriguing balance of dosage acidity and fine tannin. The flavours show great persistence and a beautifully fresh vibrancy.

### VINEYARD REGION

Tasmania

### VINTAGE

NV

### WINEMAKING

The A by Arras Rosé blend is driven by red fruits with an inclusion of Pinot Meunier to add a soft and approachable juiciness to the palate. Chardonnay adds structural elegance and nuances of citrus and sea spray characters to the aroma.

A blend of youthful Tasmanian dry red Pinot Noir (specifically made for this Rosé style) was included to provide the beautiful light salmon pink and also enhancing the Pinot Noir drive and light tannin level into the elegant Rose spectrum.

30 months on lees builds generous secondary characters of complexity.

### FERMENTATION

100% Malolactic Fermentation, 15% French Oak Barriques

### TIRAGE

30 months tirage, 4 years in the making from grape to glass

### WINE ANALYSIS

Dosage: 5.6g/L  
pH: 3.20  
Acidity (TA): 6.9g/L  
Alc/Vol: 12.6%

### WINEMAKER

Ed Carr