

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.

BRUT ELITE ROSÉ CUVÉE 1801



OVERVIEW

The Brut Elite Rosé Cuvée 1801 is a multi-vintage based Rosé style of great sophistication and interest and is the first release of the label. The precise combination of the three classic varieties of Pinot Noir, Chardonnay and Pinot Meunier creates a complete and seamless wine. The extended tirage age builds beautiful complexity and structural elegance.

GRAPE VARIETY

Pinot Noir 64.0%, Chardonnay 27.4%, Pinot Meunier 8.4%

COLOUR

A contemporary Rosé of a pale rose gold hue with a fresh crimson edge. Exhibiting a very fine and persistent bead.

NOSE

Aromas of fresh red berries complemented by nuances of natural yogurt, brioche, white stone fruit and gunflint.

PALATE

A sophisticated dry palate with red fruit drive, elegant structure and excellent flavour persistence. Fruit flavours are reminiscent of cherry and lychee which are complimented by the secondary maturation characters of sourdough yeast and brioche. The low dosage exposes a beautiful balance of sugar, tannin and acidity.

VINEYARD REGION

Tasmania (Derwent Valley, Coal River Valley, Tamar Estuary and Pipers River)

VINTAGE CONDITIONS

A cooler than average winter saw cold temperatures persist into October resulting in a slow start to vine growth. Fortunately, the weather improved from November

with excellent conditions for flowering, resulting in a good crop set. The warm and dry summer and autumn saw the full ripening of fruit and this year will be recognised for its precise line and longevity in maturation.

WINEMAKING

A classic blend of the three noble varieties of premium, cold climate sparkling wine. The inclusion of Pinot Meunier adds texture to the middle palate and advances the maturation of the wine. The multi-vintage blend further builds the maturity and complexity into both aroma and palate.

The delicate Rosé characters are achieved by the inclusion of a selected Pinot Noir dry red wine into the original blend. The red component is specifically made for the Rosé to ensure it has bright fresh red berry fruit characters whilst minimising the tannin level to ensure the elegance of the wine style is retained.

TIRAGE

4 years

WINE ANALYSIS

Dosage: 2.5g/L
pH: 3.06
Acidity (TA): 6.6g/L
Alc/Vol: 12.9%

RELEASE NUMBER

1ST Release

WINEMAKER

Ed Carr

FOOD MATCH

Soft cheeses, game meats and through to light and fruity dessert styles.