



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.

E.J. CARR LATE DISGORGED 2008



OVERVIEW

1998 was the first vintage of the E.J. Carr Late Disgorged and this 2008 release is the 11th consecutive release. Meticulously crafted from a tapestry of cold climate vineyards in pristine Tasmania. A rare level of sophistication that redefines the tirage.

GRAPE VARIETY

Chardonnay 64.4%, Pinot Noir 35.1%

COLOUR

Medium straw with a youthful green/gold hue. An ultra-fine and persistent bead.

NOSE

Lifted aromas of white nectarine, grapefruit pith, oyster shell and fresh baked pastries.

PALATE

An inviting palate of white stone fruit, honey, toast, saline and forest floor. Elegantly structured, vibrant and poised. Lingering palate flavours built around a strong acid backbone, super dry dosage with a bright and crisp finish.

VINEYARD REGION

Tasmania

VINTAGE CONDITIONS

Winter and spring in 2007 were mild and dry which pushed back budburst and the development of the fruit. The dry conditions resulted in some water stress and supplementary irrigation was required to maintain canopy vigour. The vines were fruitful due to the favourable conditions of the previous year and fruit yield was expected to be above average. Contrary to the dry weather patterns

there was significant rain in February which increased berry size and overall yield. March returned to mild and dry through to harvest allowing the fruit to achieve optimal balance of flavour development, tannin ripeness and acidity.

WINEMAKING

The grapes were hand harvested and gently pressed with only the high quality 'heart' juice selected for this blend. After a carefully controlled primary fermentation with selected yeast, the wine underwent a second fermentation to soften and add complexity. This wine was aged on lees in tirage for 13 years developing an intensity of secondary characters recognised in the world's finest cuvées. A mature wine exhibiting all the attributes of the noble sparkling grape varieties of Chardonnay and Pinot Noir grown in pristine cold climate vineyards through Tasmania and complemented meticulous winemaking.

DOSAGE

2.2g/l

TIRAGE

13 years

WINE ANALYSIS

Alc/Vol: 13.3%
Acidity (TA): 6.9g/L
pH: 3.07

FOOD MATCH

Seafoods, poultry and lighter game meats.

RELEASE NUMBER

11th Release

WINEMAKER

Ed Carr