



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 100 trophies and more than 268 gold medals to date.

E.J. CARR LATE DISGORGED 2007



OVERVIEW

1998 was the first vintage of the E.J. Carr Late Disgorged and this 2007 release celebrates the 10th 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 78%, Pinot Noir 22%

COLOUR

Deep straw with a bright green gold hue and a superfine and persistent bead of mousse.

NOSE

Intriguing and complex aromas reminiscent of apple pie, honey, roast almond, black truffle and sea spray.

PALATE

An inviting palate with a rich melange of flavours including nougat, desiccated lemon, honeycomb, alluring spices and sauteed field mushroom. An exquisite structure built around a low dosage that allows the complex characters to be revealed, exposed and enjoyed. The rich palate is beautifully balanced with the structural elegance and natural acid line.

VINEYARD REGION

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

VINTAGE CONDITIONS

A year of low rainfall in line with continued near drought conditions that were frequent throughout this decade. These dry conditions lead to some severe frosts and significant crop loss. The early start to the season allowed the vines to recover into the dry and cool autumn and fruit was

harvested at optimal flavour maturity at a relatively low sugar content with a great balance of natural acidity. A harvest year that is now renowned for the intensity and longevity of Chardonnay.

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 by lactic acid bacteria to soften and add complexity. This wine was aged on lees in tirage for 14 years developing an intensity of secondary characters recognised in the world's finest cuvees. A mature and complex style expressing all the attributes of the noble sparkling grape varieties of Chardonnay and Pinot Noir grown in pristine cold climate vineyards throughout Tasmania and complemented meticulous winemaking.

DOSAGE:

2.6 g/l

TIRAGE

14 years

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity (TA): 6.9 g/L
pH: 3.19

FOOD MATCH

Poultry and game meats.

RELEASE NUMBER

10th Release

WINEMAKER

Ed Carr