

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.

GRAND VINTAGE 2009



OVERVIEW

The Grand Vintage 2009, is a classic expression of the vineyard, vintage and maker. A wine of uncompromising quality enriched by the great complexity of character that follows a minimum of seven years on tirage. Grand Vintage expresses the delicacy and balance of Chardonnay and Pinot Noir from the pristine cold climate vineyards of Tasmania.

GRAPE VARIETY

Chardonnay 66%, Pinot Noir 34%

COLOUR

Sparkling yellow gold with a wonderfully fine bead.

NOSE

Lifted aromas reminiscent of fresh brioche, white flowers, oyster shell and exotic spice.

PALATE

A seamless and elegantly structured palate presence exhibiting characters of toasted sourdough, field mushroom, lemon curd and malted barley. The wine shows great tension and poise with the low dosage in perfect balance with fine tannins and natural acidity.

VINEYARD REGION

Tasmania (Derwent Valley, Coal River Valley, Freycinet, Pipers River & Huon Valley)

VINTAGE CONDITIONS

Dry conditions persisted through late 2008 and into 2009 and many vineyards were prone to severe frost. Cold and windy conditions significantly reduced fruit set and overall the 2009 vintage experienced low fruit yields. In January there was a short burst of heat and then a return to very

cool conditions further exacerbating the difficulties with achieving fruit maturation this vintage. Wine from this vintage express the fullness of a lower yielding year but has retained a strong acid line that ensures longevity and brightness.

WINEMAKING

Crafted in the traditional sparkling winemaking method, combined with fastidious and modern viticultural techniques. The fruit is hand-picked and gently pressed with only the highest quality juice selected for fermentation. Further complexity and character are built into the wine with 10% fermentation in first use French Oak barriques followed by 100% malolactic fermentation. The blended wine has been matured for twelve years in tirage ensuring a depth and complexity consistent with the worlds' finest cuvées.

TIRAGE

12 years

WINE ANALYSIS

Dosage: 3.1g/L
Alc/Vol: 12.5%
Acidity (TA): 7.6g/L
pH: 3.12

WINEMAKER

Ed Carr

FOOD MATCH

Fresh seafoods through to poultry and game meats.