

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 2015



### OVERVIEW

The Grand Vintage 2015, the 17<sup>th</sup> release of the wine, is a classic expression of the vineyard, vintage and maker. A wine of uncompromising quality enriched by the great complexity of character that follows seven years on tirage. Grand Vintage accentuates the delicacy and balance of Chardonnay and Pinot Noir from the pristine cold climate vineyards of Tasmania.

### GRAPE VARIETY

Chardonnay 66.7%, Pinot Noir 33.2%

### COLOUR

Crystal clear, medium straw with a fresh green/gold hue. An ultra-fine and persistent bead.

### NOSE

Lifted nuances of desiccated pear and peach with distinct savory secondary tones, combined with jasmine flower, fresh pastry and honey.

### PALATE

Exotic and persistent, exhibiting flavours reminiscent of grapefruit, butter biscuit and honeycomb. This wine has an intriguing palate structure combining beautifully with characters of Miso like umami. The low dosage compliments the tension of this wine balancing the acidity and tannin leaving the palate fresh and vibrant.

### VINEYARD REGION

Tasmania (East Coast, Derwent Valley, Coal River Valley & Pipers River)

### VINTAGE CONDITIONS

A temperature and dry year with excellent fruit yield. Berry size was near perfect and the fruit expressed a high natural acidity which required additional hang time to

moderate. The wines from this vintage exhibit brilliant structure and poise and the classic characteristics of a cool and balanced season right through to harvest.

### 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 seven years in tirage ensuring a depth and complexity consistent with the worlds' finest cuvées.

### TIME ON LEES

6 years

### TIRAGE

6 years

### WINE ANALYSIS

Dosage: 2.6g/L  
Alc/Vol: 13.1%  
Acidity (TA): 7.2g/L  
pH: 3.16

### RELEASE NUMBER

17<sup>TH</sup> Release

### WINEMAKER

Ed Carr

### FOOD MATCH

Fresh seafoods, natural or with a nuance of exotic spice.