

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 115 trophies and more than 300 gold medals to date.

## BLANC DE BLANCS 2016



### OVERVIEW

A wine that truly expresses the elegance and sophistication of Tasmanian Chardonnay when paired with meticulous winemaking and extensive aging in tirage. The House of Arras Blanc de Blancs is a tribute to Chardonnay; a variety often considered the pinnacle of classic sparkling wine varieties for its elegance and longevity.

### GRAPE VARIETY

Chardonnay

### COLOUR

Medium straw with a green edge. Fine and persistent beading.

### NOSE

Fragrant aromas of oyster shell, honey, red toffee apple and jasmine flowers.

### PALATE

Driven by mature and powerful Chardonnay to express characters of honey-cake, buttered brioche and elegantly structured to carry saline notes and minerality. The low dosage shows a perfect balance of sugar, natural acidity and fine tannin. The flavours are beautifully persistent and finish with a crisp natural acidity.

### VINEYARD REGION

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

### VINTAGE CONDITIONS

This 2016 growing season was quite warm and dry, pushing early budburst and then rapid shoot growth. Fortunately, these conditions prevailed though December. The fruit set was even and careful irrigation where required resulted in good crop yields. The harvest duration was very compressed to ensure fruit was harvested with the correct balance.

The wines from this vintage showcase the generous fruit characters of a warmer year, whilst maintaining fantastic structure and poise, true to our house style.

### WINEMAKING

A sophisticated Blanc de Blancs style that is always crafted from the best Chardonnay parcels from Tasmania's cool climate regions. Fruit was carefully hand-picked and gently bunch pressed to ensure the extraction of the finest heart-run juice. Primary fermentation was in stainless steel and first use French oak barriques (9%), and then underwent malolactic fermentation to add further softness and character to the wine. After nearly seven years on lees maturation the disgorged wine is completed with a tailored dosage to create a style of great sophistication and poise.

### TIRAGE

Six years

### WINE ANALYSIS

Dosage: 3.4g/L  
pH: 3.14  
Acidity (TA): 7.0g/L  
Alc/Vol: 12.5%

### RELEASE NUMBER

11<sup>TH</sup> Release

### WINEMAKER

Ed Carr

### FOOD MATCH

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